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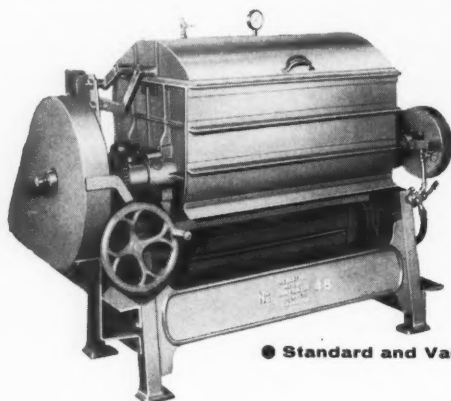
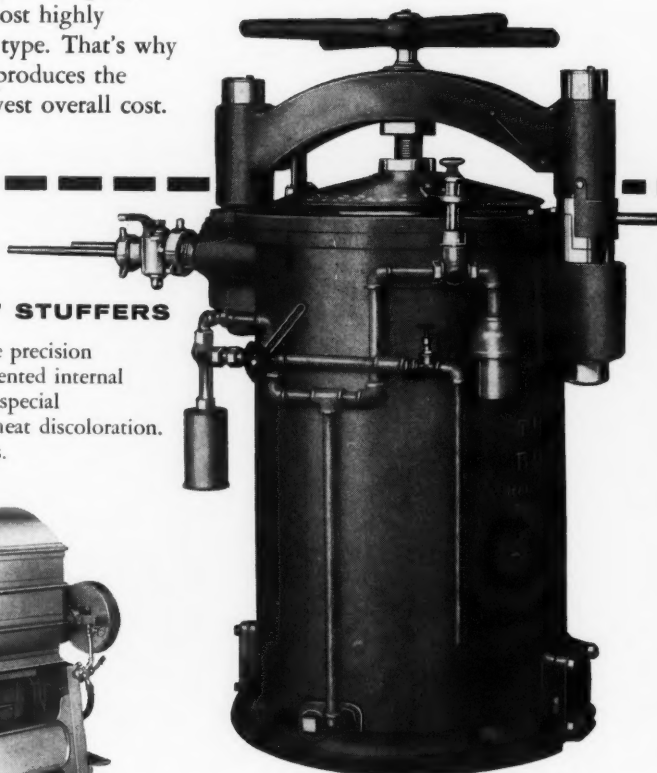
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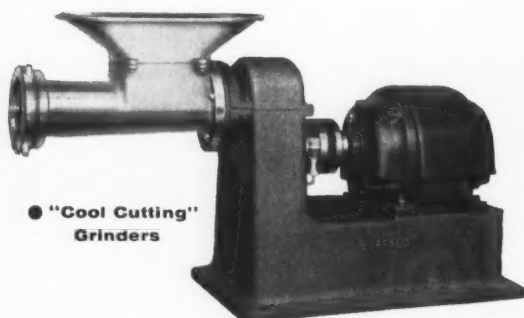
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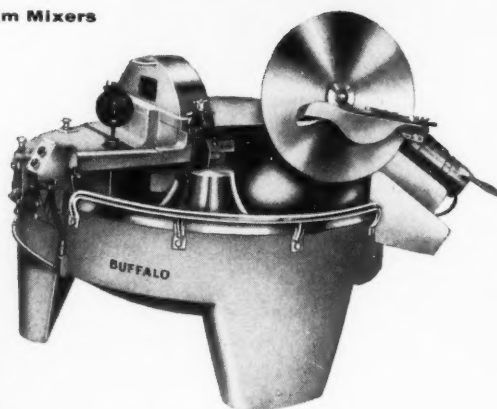
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MARCH 10, 1956

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**to be presented during
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A copy of the rules and an entry blank will be mailed on request. Nominations close on August 1, 1956.

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THE NATIONAL

Provisioner

VOLUME 134 MARCH 10, 1956 NUMBER 10

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EDITORIAL STAFF

EDWARD R. SWEM, *Vice President and Editor*
GREGORY PIETRASZEK, *Technical Editor*
BETTY STEVENS, *Associate Editor*
GUST HILL, *Market Editor*
ALICE ROPCHAN, *Assistant Editor*

ADVERTISING DEPARTMENT

15 W. Huron St., Chicago 10, Ill.
Telephone: WHitehall 4-3380

JEFFERSON E. ALDRICH, *Director of Sales and Advertising*

FRANK N. DAVIS CHARLES W. REYNOLDS

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News and Views

THE NATIONAL

PROVISIONER

VOL. 134 No. 10

MARCH 10, 1956

"Eating" Not "Consuming"

Not infrequently a meat industry "old timer" groans in our ear that cured meats and sausage no longer possess the snap and flavor that they once had, and that modern processing methods and standardized formulations produce characterless meats of acceptable mediocrity.

Several things might be said in rebuttal to this sort of generalization:

1. The veteran's "taster" is no longer as sensitive as it once was.

2. He probably remembers most clearly the exceptional products of yesterday and not the sharply salted and off-flavor items which were all too common under rule-of-thumb procedures and uncontrolled processing.

3. The public apparently desires the kind of meat products the industry supplies; consumer tastes of today differ from those of the early twentieth century.

4. The achievement of quality consistency through standardization, speedier put-through, the reduction of risk and spoilage and other advantages certainly constitute convincing reasons, from the processor's standpoint, why he should use the most modern methods available.

At the same time, however, we must admit that we have some sympathy for the veteran's views. Some of the sausage that we see and "consume" today is undeniably wholesome, nutritious and well made—but it is about as interesting as a comminuted pine board. If we were called upon to describe it with one word we would say that it is "inoffensive;" no one would spurn it if he were properly hungry, but neither would anyone walk more than a few feet to get a bite.

We can only hope that there will persist here and there in the industry cantankerous characters who will continue to turn out products with distinctive flavors and other exceptional qualities, even though in doing so they may oppose the main current of standardized progress. They may not make much money, but their products do remind us occasionally that "eating" is not the same as "consuming."

Division Of the present Commercial grade of beef into two new grades, Standard and Commercial, effective June 1, 1956, was announced this week by the U. S. Department of Agriculture. The division is being made on the basis of maturity, with the grade name "Standard" to be applied to beef from younger animals and the name "Commercial" retained for beef from mature animals falling in the present Commercial grade. The revision was recommended originally by the Cattle and Beef Industry Advisory Committee to help merchandise beef from the younger animals.

An Appropriation of \$15,745,000 for federal meat inspection in the coming fiscal year was urged by the Western States Meat Packers Association this week in testimony before the House appropriations subcommittee on the agricultural budget. WSMPPA pointed out need for the employment of 75 additional inspectors to reduce the amount of overtime work now being forced on the industry because of a shortage of personnel. Inspectors last year performed 1,039,481 hours of overtime work for which packers paid the government \$3,485,608, and MIB estimates that overtime during the current fiscal year will total 1,204,919, costing packers \$4,916,069. A considerable part of this huge cost is not voluntary from the packers' point of view, WSMPPA said. L. Blaine Liljenquist, WSMPPA's Washington representative, also asked the subcommittee to appropriate increased funds for the market news service, for research on fats and for the administration of the Packers and Stockyards Branch of the USDA.

The Proposed changes in federal meat grading regulations were protested by all three major associations of packers and representatives of a like number of producer groups on Wednesday, which was the deadline for submitting comments on the revision. In addition to the American Meat Institute, National Independent Meat Packers Association and Western States Meat Packers Association, objections were entered by the American National Cattlemen's Association, the Farm Bureau Federation and the National Grange at meetings in Washington with USDA officials.

Investigation Of the question "Does the present meat grading system help or hinder the operations of our free market?" would be carried out by the Secretary of Agriculture under an amendment to S-3183 introduced by Senator Wallace F. Bennett this week.

"It's A Mess," was the way one St. Louis packer summed up the situation in that city in regard to prepackaged meats. A clause in a new two-year contract between the retail meat cutters union and all the major chain and independent food stores forbids meat cutters and the stores to handle such meat items which were not prepackaged regularly outside the store premises prior to October 2, 1950. If strictly enforced, the clause would bar all but a small percentage of prepackaged items now being sent to retail stores. One packing company stopped production of its entire line of prewrapped luncheon meats "until the situation is clarified."

"Collective Bargaining" between livestock producers and packers to establish commodity prices was suggested this week by Ralph Helstein, president of the United Packinghouse Workers of America, as a possible step to relieve what he called "the growing strain to which livestock farmers have been subjected." The suggestion was made in a speech before the 1956 Farm Forum sponsored by the Minnesota Chamber of Commerce in Minneapolis.



Southwestern Aroma Smoked into Sausage

New Mexico packer capitalizes on appeal
of native wood used in regional cookery

MESQUITE roots before preparation for smokehouse.

THE aroma of southwestern chuck wagon and trailside camp cookery is smoked into the sausage and cured meat products of the Deming Packing Co. of Deming, New Mexico, through the use of mesquite roots in the wood mixture employed for smoking.

Such distinctive innovations and their promotion, coupled with the feeding of high grade livestock and the manufacture of outstanding sausage products, have been important factors in enabling the small company to thrive in the face of brisk competition.

Located 36 miles north of the Mexican border, the company supplies meat products to a sparsely populated section consisting of scattered irrigated farm areas dispersed in vast stretches of mountainous desert. In a part of the country which is nationally known for raising high grade cattle and the production of commercial peppers, demand is more than ordi-

narily critical with respect to quality and seasoning in processed meats. Catering to these requirements has resulted in 12 years of expansion.

The firm has recently been incorporated with all the stock remaining in the hands of four partners. Officers of the company are W. O. Hall, president; Herman Lindover, vice presi-

dent; Zack Robinson, vice president and livestock buyer, and A. B. Williams, secretary-treasurer and plant manager. Office space was more than doubled during 1955 and livestock facilities also were expanded during the year.

In the office an appropriate western atmosphere has been created through



PLANT is brick and tile construction. Truck signs play up mesquite smoking.



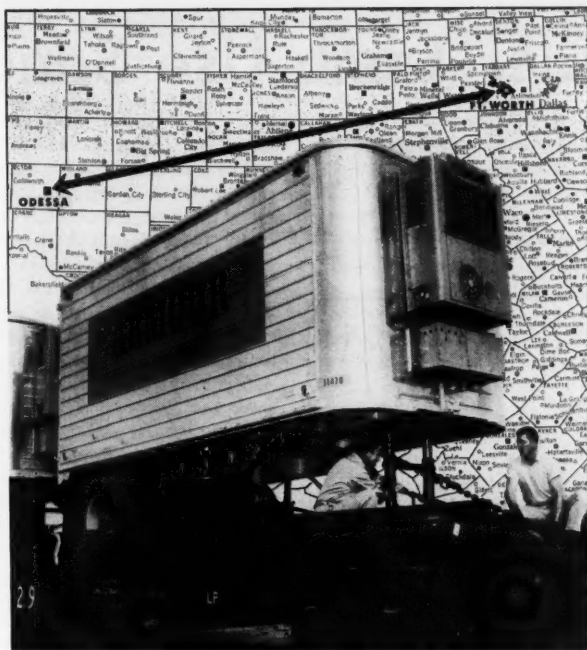
IN DEMING feed yards Hereford cattle are carefully finished by a company formula.

the display of original paintings of ranch scenes.

The company has plans for construction of a new killing floor, chill room and beef cooler in the near future.

Development of the idea of using mesquite smoke started shortly after the company's organization in 1944 when production of fresh beef was being supplemented with a full line of manufactured meats. In an arid country containing few trees of any description, it was not easy to obtain sufficient hardwood for smoking. Starting off with the idea that the smoke of the desert mesquite was known to produce an entrancing odor at barbecues and in chuck wagon

[Continued on page 34]



TRAILERS are chained to flat cars prior to piggy back trip.

Armour Blazes New Trail

Just as the Chisholm trail opened up a new era in livestock transportation, the Odessa piggy back marks a new era in packinghouse distribution. Combining the advantages of rail and truck transportation, the piggy back system is used by the Armour and Company Fort Worth, Texas plant to transport meat products to retailer customers located in Odessa, Tex., some 320 miles away.

The main advantage of this method of delivery, says C. I. Pemberton, Fort Worth plant transportation department manager, is that it eliminates transfer of product from a large cross country truck-trailer to two smaller city delivery truck-trailers.

Prior to installing piggy back

transportation, product was shipped from Fort Worth on an overnight truck run, arriving at Odessa the following morning. It then was transferred to two smaller trailers for city delivery.

The new technique, developed jointly by Armour and the Texas & Pacific Railroad, permits product to be loaded directly into two trailers to be used for city delivery in Odessa. The loaded trailers move a short distance uptown to the railroad yards where they are driven onto specially designed flat cars by means of a ramp. The trailers are anchored to the flat cars with special chains and springs. During the night the railroad hauls the flat cars to Odessa. Two Armour

drivers with tractor units pull the trailers down an unloading ramp. The drivers then make their delivery runs. At the end of the day, the two drivers return the empty trailers to the flat cars for the return trip to the Fort Worth plant.

The trailer is refrigerated with a gasoline powered compressor unit mounted at the front during the entire operation.

For its Odessa-Fort Worth piggy back operation, Armour uses three flat cars, and six semi-trailers, two going, two returning and two being loaded every day, Monday through Friday.

Advantages of the piggy back service, according to H. O. Mathews, transportation and distribution division general manager, include a reduction in loading and unloading work, less wear on motor vehicles, delivery of product in better condition and possibly the achievement of faster delivery.

"Piggy back operations are possible wherever we have bulk break points within 175 to 325 miles of the plant and on the main railroad that serves the plant," Mathews said.

Armour intends to inaugurate a similar service between its Omaha plant and Kearney, Neb., 180 miles away.

The system combines right-of-way haulage of the railroad with the flexibility and mobility of the truck-trailer.

Freight Rate Hike Held to 5% on Industry Products

Carload charges on livestock, fresh meat, packinghouse products and certain other farm products were limited to a 5 per cent increase by the Interstate Commerce Commission in its order late last week authorizing the nation's railroads to boost freight rates on March 7.

The railroads had requested a straight 7 per cent increase. The ICC allowed a 6 per cent hike on most commodities.

Excluded from the general rate increase are freight refrigeration charges. The ICC last month allowed a 15 per cent boost on charges for conventional ice, but not mechanical, refrigeration.

Fund For Lamb Advertising

The Imperial Valley Lamb Feeders Association of California has raised \$30,000 to be spent during the next several months on advertising lamb in the Los Angeles-San Diego area. An additional \$20,000 is being appropriated by the American Sheep Producers Council to help the work.



WAITING TRACTOR in left photo is hooked to refrigerated trailer loaded with Armour meats. At right the packer's driver makes delivery to an Odessa retail meat market.

Greater and Wider Lamb Use Sought

OPPORTUNITIES and obstacles which lie ahead of the American Sheep Producers Council in its effort to bring about greater and more widespread consumption of lamb

are reflected in a new analysis of "Distribution of Lamb and Mutton for Consumption in the United States" by Harry O. Doty, jr., agricultural economist of the marketing research divi-

sion, U. S. Department of Agriculture.

The Council will have available for promotion of sheep products during the next year about \$2,000,000 derived from incentive payments to producers under the Wool Act of 1954.

According to USDA's Doty, lamb and mutton are more unevenly distributed throughout the United States than most agricultural commodities.

In 1954, domestically produced lamb and mutton were shipped (or were otherwise available) for consumption primarily to the Middle Atlantic and Pacific regions. Together, these two regions took 59 per cent of the total. Thirty-six per cent of available lamb and mutton was distributed to the Middle Atlantic region; the Pacific region was second with 23.0 per cent. The East North Central and New England regions followed with 14.6 and 11.8 per cent, respectively.

HALF TO NORTHEAST: The Northeastern states, composed of the Middle Atlantic and New England regions, received almost 50 per cent of the lamb and mutton shipped or locally produced and distributed during 1954. Lamb and mutton were distributed in relatively small amounts to the Southern, West North Central, and Mountain states.

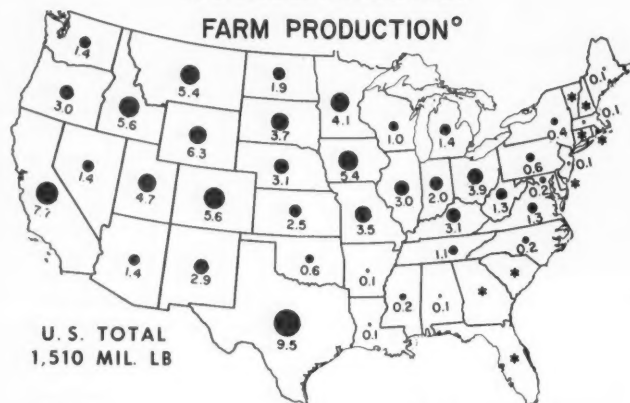
The quantity of lamb and mutton going to states in the same region varied widely. In some regions, the quantities going to one state largely accounted for the total lamb and mutton shipments to the region. For instance, California took 91 per cent of the lamb going to the Pacific region. Similarly, the major portion distributed to New England and West South Central regions went to Massachusetts and Texas, respectively.

By states, the quantity going to each of New York and California was more than double that shipped to any other state. Slightly less than 24 and 21 per cent respectively of total available supplies were shipped to these states. Other leading states were: Massachusetts 8.3 per cent, Pennsylvania 6.2 per cent, Illinois 6.2 per cent, New Jersey 5.9 per cent, and Michigan 4.3 per cent. These seven states received shipments accounting for over 75 per cent of the United States total supply of lamb and mutton.

By contrast, less than 1 per cent of the U. S. total was distributed in ten states: Vermont, North Dakota, South Dakota, West Virginia, South Caro-

LAMB and MUTTON DISTRIBUTION, 1954

By States, as % of U.S. Total



lina, Alabama, Mississippi, Arkansas, Oklahoma, and Wyoming. Twenty-five states together accounted for only 5.8 per cent of total lamb and mutton available for consumption.

PER CAPITA USE: On a per capita basis, lamb and mutton available for consumption also varied widely among states. Per capita consumption was by far the highest in Massachusetts and California with 12.4 and 12.3 lbs. respectively. Other states which had relatively high per capita consumption were New York with 11.5 lbs., Utah with 9.3 lbs., New Jersey with 8.3 lbs., Rhode Island with 6.5 lbs., and Connecticut with 6.5 lbs. Only five other states, Nevada, New Mexico, Illinois, Arizona, and Michigan, and the District of Columbia, had higher per capita consumption than the United States average of 4.5 lbs.

North Dakota, West Virginia, North Carolina, South Carolina, Alabama, Mississippi, Arkansas, Louisiana, and Oklahoma had a per capita consumption of lamb and mutton of half a pound or less per year. This is only about one average size serving, or smaller, per person in these states.

A copy of the report, "Distribution of Lamb and Mutton for Consumption in the U.S.," AMS-93, may be obtained from Agricultural Marketing Service, USDA, Washington.

AMI Official Predicts Bright Future for Producers and Packers If Twin Needs of Efficiency and Promotion Are Met

Despite current marketing and price problems, the outlook for the "long pull" in the livestock and meat business appears bright, John H. Moninger, director of special services of the American Meat Institute, told the Cedar Rapids Rotary Club in a luncheon speech this week.

Although livestock producers and meat processors have been troubled together by the "tremendous avalanche" of meat animals marketed in recent months, he said, the time may not be far away when the whole livestock and meat business will enter an era of healthy and continuous prosperity. Moninger presented estimates of the nation's population growth which would require a 25 per cent increase in meat production within the next two decades.

"Population," he pointed out, "has been projected to reach 215,000,000 by 1975, compared with 164,000,000 last year. Based on a conservative meat consumption per person of 157 lbs. in 1965 and 1975, compared with 161 lbs. last year, we will need 30,000,000,000 lbs. of meat in 1965 and 34,000,000,000 lbs. in 1975. We thought last year was terrific because

it set a record of 27,000,000,000 lbs.

"To get that much meat last year we slaughtered about 26,800,000 cattle. In nine years we're going to require 27,100,000 head and in 1975—just 19 years away—30,700,000 head. Last year we dressed, 81,500,000 hogs, but in 1965 we're going to need 98,000,000 and in 1975, 111,000,000 head.

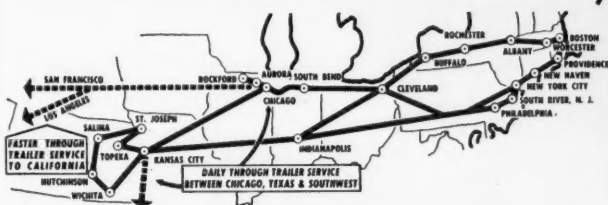
"The hog slaughter of 111,000,000 head will call for a pig crop of 130,000,000 head. As recently as 1953 the pig crop was less than 78,000,000. Perhaps you can see from these figures why a great upsurge in the livestock and meat industry is in sight."

Turning to recent criticism of the widening spread between the pound price of meat on the hoof and at the retail counter, Moninger asked:

"Ignoring increased operating costs all along the line, why wouldn't that spread widen? Look at all that increasingly is being done with meat to help it compete in the food markets: processing, packaging, pre-cooking, canning, and all of it requiring more labor and more machinery.

"Nowadays we're building more

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See Section S, Page 11, 1956 Purchasing Guide for the Meat Industry.



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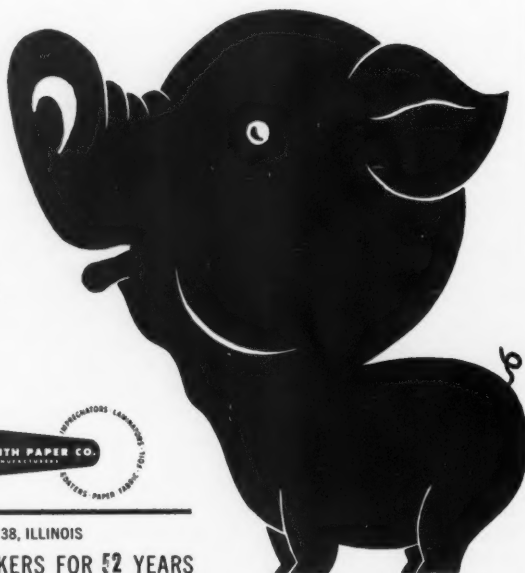


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and more convenience into our meat products. That's what Mrs. Consumer wants in order to save time and work. That is what we must supply if we hope to succeed in selling her the products of the pig and the steer.

"We must recognize that more than two-thirds of the 17,000,000 working women in the United States are wives. They simply cannot come home and spend a couple of hours getting the evening meal. They, by necessity, must have foods that are as nearly ready to eat as possible. That is the situation in nearly 12,000,000 families.

"Then you have millions more wives and mothers who are busy in school activities, welfare and club work, and many other demands on their time outside the kitchen.

"So there is a bigger and bigger rise in the demand for such products as pre-cooked hams; prepackaged, close-trimmed, boneless beef, pork, lamb and veal; canned hamburgers, stews, frankfurts and lunch meats.

"All these things done to meat cost money. There's no escaping that economic fact. All these things add to the spread between the farm and the kitchen, but they also help sell meat in competition with other foods and the meat must be well sold if the producers and the processors expect to stay in business.

"Thus, as we see it, the real answers to the twin problems of the producers and the meat packers lie in the most efficient production, the most efficient processing and distributing, and the most strenuous promotion of meat that can be done.

"If we fall down on any of these things we shall fail and, with the glowing future demand facing us, we must not fail."

'Souper Burgers' Promotion To Boost Hamburger Sales

The Campbell Soup Co. has developed a tempting new way to serve hamburgers, which it will introduce to consumers through an extensive advertising and promotion program in April.

The new hamburger dish is called "Souper Burgers." The idea is to cook hamburgers in combination with any one of a number of Campbell soups as an easy way to make a good meal.

The Campbell Soup Co. is engaged now in alerting dealers to its "Souper Burger" idea. The company has developed point-of-sale material which will be available from its salesmen.

W. B. Hackenberg, general promotion manager, Campbell Soup Co., Camden, N. J., may be contacted about tie-ins with the promotion.

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American National Reports 'Positive Indications' Beef Herd Has Hit Peak

A bright view of the long-range beef cattle industry was revealed this week



D. C. COLLINS

in a special study of government estimates of cattle numbers on hand at the first of the year.

Don C. Collins, president of the American National Cattlemen's Association, said the analysis indicated that the breeding potential of the national beef herd is on the downgrade for the first time since 1948 when the current cattle cycle began its climb.

"Only time and many other factors will tell how optimistic we can be that beef supply and demand are beginning to balance again, but there are positive indications that the peak of numbers has been reached," Collins declared upon his return from consultation with federal officials.

He said the population cycle had shown signs of cresting for a couple of years as the annual increases in most categories tapered off. However, he pointed out that each January 1 estimate by the USDA was higher than the previous year because the number of beef cows and heifers continued to climb and that, therefore, the calf crop during the following year reflected closely the increases in the numbers of "beef factories."

"This year the combined number of beef cows and yearling heifers—the breeding potential—has dropped 122,000 head," Collins said. He explained that the increase of 99,000 beef cows was more than offset by the reduction of 221,000 yearling heifers.

"This is indeed a small reduction, only .37 per cent, but contrast this decrease with the average annual increase in beef she-stuff of 2,135,000 head over the previous five years.

"We also feel it encouraging that the total female bovine population, all dairy cows and heifers and all beef cows and heifers, showed a net reduction during 1955 of 606,000 head. This compares with an annual average increase of 2,116,000 head during the preceding five years," he pointed out.

Collins said that further study revealed that the annual calf crop is showing signs of reaching the peak of its cycle. The average annual increase was 1,631,000 head between 1950 and 1955. The increase between 1954 and 1955 was only 400,000 head

and it could be even less in 1956, he added.

"This year, as never before in the current cycle, cattlemen have a real challenge to reduce total numbers in line with demand through close culling for quality, orderly marketing and determination to market excess cattle," he said.

"We still have a huge herd of steers and calves in the nation's feed-lots or on the ranges to be marketed without ruining too many operators," he pointed out.

Collins said that the job can be done through close attention to market conditions, increased activity in building beef demand through promotion, and through such emergency measures as increased federal purchases for military, school lunch and foreign aid.

Imports of Polish Hams Increased 13% Last Year

While imports of canned pork products, especially hams, from other countries last year were declining or not increasing appreciably, Communist Poland stepped up its shipments to the United States by about 13 per cent over the quantity shipped in 1954. This fact was revealed in an analysis of government import figures announced by the American Meat Institute.

"During 1955," said the Institute, "imports of canned pork from Poland into the United States totaled about 22,333,000 lbs., as against 19,666,000 lbs. in 1954. The value of these imports in 1955 approached \$18,000,000.

"Various other countries exporting canned pork to the United States recorded declines. Shipments from Holland, largest foreign source of canned hams, were 16 per cent less than the year before; Germany, 21 per cent less, and Canada, 5 per cent less. Only from Denmark did imports increase; these slightly by only 5 per cent. However, the value of Danish imports of U. S. agricultural products was greater than the value of Danish exports to the United States.

"Most countries shipping canned pork to the United States made heavy purchases of United States meat or agricultural products (including, for example, variety meats, lard, tallow, hides, etc.). In the case of Poland, the value of agricultural commodities of every description from the United States was well below \$1,000,000. The Netherlands, Canada and West Germany, as well as Denmark, were heavy purchasers of American agricultural products (including meat products), thus implementing the 'two-way street' in foreign trade."

Nationwide AMI Beef Push To Be Launched in April

The "Beef that Blooms in the Spring" is the beef that will receive the attention of a nationwide American Meat Institute beef promotion scheduled to get under way in April when more than 65,000,000 readers of seven leading national magazines will have the opportunity to see the Institute's full page full color beef advertisement. The first advertisement will be in the April 21 issue of the *Saturday Evening Post*, on the newsstands April 17.

Life magazine and the five women's magazines distributed in supermarkets will feature the advertisement on a schedule which will carry the advertising through the months of April and May.

The Institute has made arrangements with more than 100 of the nation's leading retail organizations, including chains and voluntary groups, to use colorful point-of-sale beef promotion kits which will bring the message that "Beef is Now Plentiful" to millions of housewives shopping in about 12,000 top volume supermarkets.

The enthusiastic reception which retailers gave to the beef kits gives evidence of the fact that the pork store promotion kits which they used previously did a successful job of boosting their pork sales, the AMI said. All Institute members handling beef will receive a complete list of the retailers in the beef promotion soon.

A full schedule of publicity on beef is in preparation now and will be released to the nation's leading newspapers, radio and television stations in time to give added emphasis to the promotion. This publicity will serve to acquaint housewives in every marketing area with the facts that beef is in good supply and offers them particularly good buys in all cuts.

Network TV Show to Feature Sheep Industry

In cooperation with the American Sheep Producers Council, NBC television on Sunday, March 25, will devote approximately a half an hour of its nationwide show, "Wide, Wide World," to the American sheep industry. Featured will be scenes of real life on a large California ranch.

Scenes on the live telecast will include actual shearing and branding, as well as a typical Basque family picnic.

Succulent lamb will be shown in the barbecue pit and on the tables, together with platters of squab, pots of beans, eggs, and Basque delights.

Automation!

How it can be applied in the rendering department is explained by D. W. Crane, V. D. Anderson Co. sales manager

AUTOMATION has become a subject of universal interest in recent months among management and operating executives in many industries. It is not, however, a new concept to the meat packing, rendering and allied industries.

An outstanding example of automation in this industry is the method of mechanizing inedible rendering departments by the installation of material handling equipment to convey the material or charge from cookers to the Expellers. This equipment can be readily incorporated, either in new plant installations, existing plants, or those contemplating a change in their rendering operation. It permits one competent workman to attend the inedible department, even in the case of multiple installations of Expellers and cookers, resulting in a lower cost and more efficient processing.

Basically, in addition to the cooker and its drain pans and the screw press, the following items of equipment are recommended to mechanize either an existing or new department so that material can be conveyed automatically throughout the process:

(1) A variable speed feed conveyor for feeding the material from the cooking equipment at the correct rate of speed into the Expeller equipment.

(2) A drag elevator for lifting the material to the tempering apparatus of the screw press.

(3) A magnetic separator which is incorporated into the feeding arrangement to remove any tramp iron which may be contained in the material.

(4) A run-around conveyor elevator where multiple presses are used.

The relationship of the cooker or cookers to the screw press equipment governs the specific type of conveying equipment that should be used and can vary a great deal in packing and rendering plants with unusual layouts. The following, however, are typical methods by which existing or new plants can be equipped to transfer material from the cooker drain pans to the press.

In those plants where a single Expeller can readily handle the charge from the cookers, the screw press and the cooker are often located on the same floor level. The variable speed feed conveyor mechanically conveys the drained cracklings away from the cooker drain pans. The use of such a conveyor not only eliminates most of the labor involved in manually handling the cooked material, but, because it can be driven at varied speeds, it also provides a means of regulating the material feed to suit the condition of operation. It is installed parallel to and in front of the drain pans and usually extends the entire length (see Figure 1).

Material is discharged from the variable speed feed conveyor into an inclined drag elevator, and then elevated and discharged over the magnetic separator mounted on top of the screw press tempering apparatus.

It is very important that a magnetic separator be incorporated into the feeding arrangement. Tramp iron causes excessive wear and possible damage to the Expeller and other

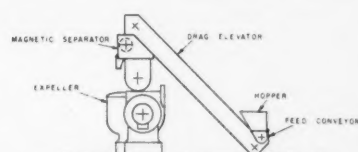


FIGURE 2: Floor feeding with magnetic separator on tempering unit.

valuable equipment. To afford maximum protection against entry of tramp iron, the separator should be installed as close to the tempering apparatus as feasible. It should be installed as shown in Figure 2.

However, because of lack of sufficient headroom or other conditions, there are times when it is not possible or desirable to mount the magnetic separator on top of the tempering apparatus. In such instances, the magnetic separator is mounted on the floor (see Figure 3). In this case the separator receives material from the cooking equipment by means of a holding hopper mounted over it, or from a variable speed feed conveyor. If a holding hopper is used, the separator is equipped with a compact variable feeder mechanism to control flow of material for maximum operating efficiency. If the variable speed feed conveyor is used, the separator is furnished without a feeder mechanism. In either case the material is discharged directly into an inclined drag elevator which empties the material into the tempering apparatus.

In some plants the Expeller is installed on the floor below the one on which the cookers are located. In this case a different arrangement of conveying equipment is necessary in order to mechanize the operation. Here the plant is readily "automized" by feeding the material to the Expeller by

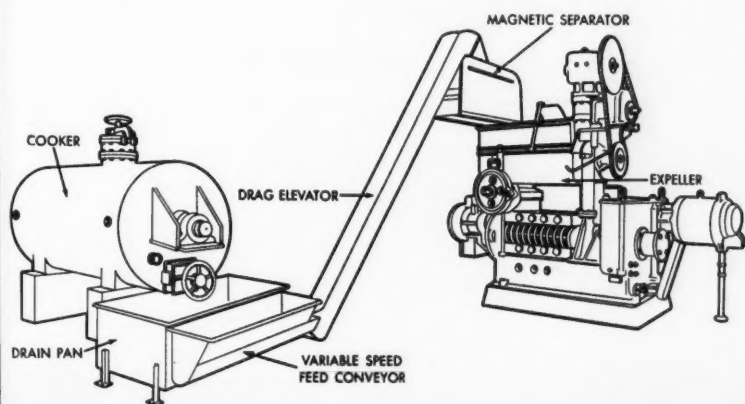
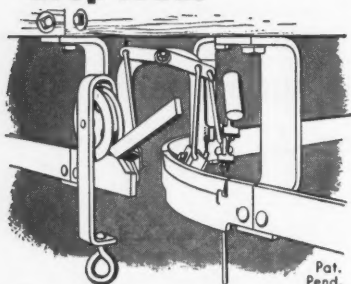


FIGURE 1: Expeller in relationship to the dry melter, conveyor, elevator and separator.

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gravity from either a holding hopper or by a variable speed feed conveyor located on the floor above. From this conveying arrangement the material passes over a magnetic separator mounted directly on the tempering apparatus (see Figure 4). If a variable speed feed conveyor is used, no

veyor discharges material into the run-around which elevates and conveys it to the respective screw presses. Magnetic separators mounted on each unit's tempering apparatus are equipped with variable feeder mechanism to regulate proper feed to each Expeller. Excess is discharged into

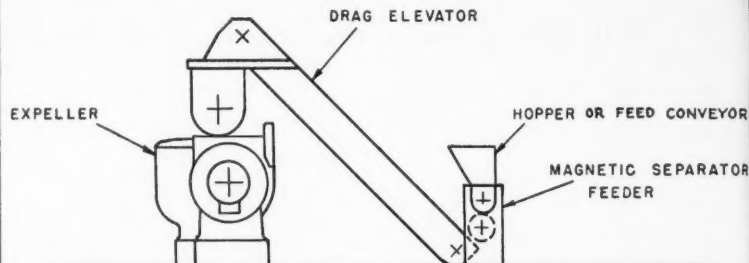


FIGURE 3: Alternate floor feed arrangement with magnetic separator on the floor.

feeder mechanism on the separator is required. If a holding hopper is used, the separator is equipped with a variable feeder mechanism.

For those meat packers and renderers who have or plan multiple Expeller installations, the use of a run-around conveyor elevator provides an excellent means of elevating and conveying the material to the screw presses. When installed in conjunction with the variable speed feed conveyor, it can be used to provide the proper quantity of material to feed all of the Expellers or any number that may be operating, regardless of their position on the line. The run-around conveyor elevator can also be used to advantage where floor space limitations prevent the use of an inclined drag elevator. Figure 5 illustrates a multiple conveying arrangement when Expellers and cookers are located on the same floor, although material could be readily conveyed from another floor. In the illustrated installation, a variable speed feed con-

veyor over variable speed feed conveyor and recirculated to the presses.

Those plants having Expellers and cookers, but still using manual labor to transport the material to the former, can accomplish a considerable

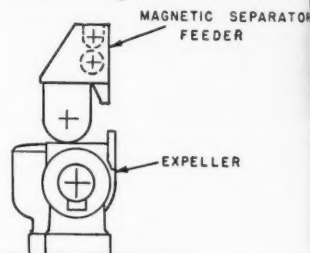


FIG. 4: With cooker on the floor above.

labor saving by the installation of one of the above systems. In such arrangements not only can one competent workman attend both the cooker and the Expeller, but he will produce pressed cracklings, fats and grease of a better quality with less possibility of damage to the equipment.

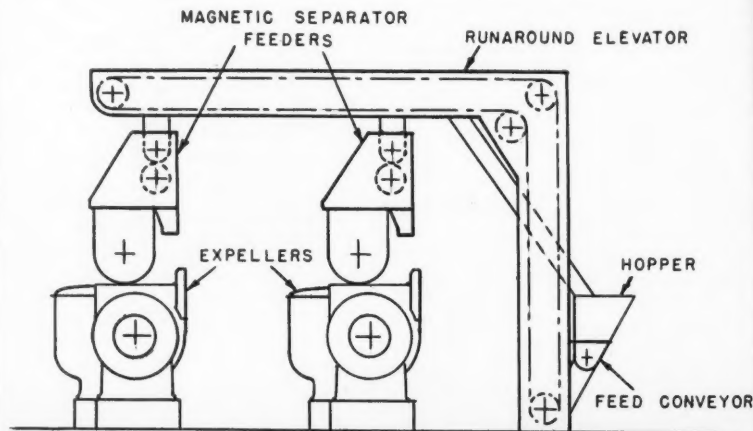
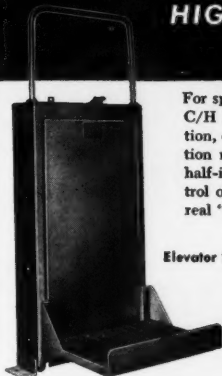


FIGURE 5: Floor-fed run-around conveyor elevator system for multiple Expellers.

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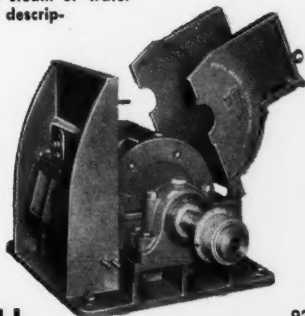
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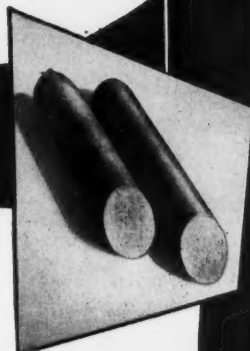
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Pacific Coast Renderers Association Told To



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Research

EVEN greater research effort must be exerted in behalf of tallows and greases and animal protein feed materials if the expanding volume of these products of the rendering and meat packing industries is to continue to find satisfactory markets.

This point was emphasized by several speakers at the annual meeting of the Pacific Coast Renderers Association, held in San Francisco on February 17 and 18. Other speakers discussed the development by the Pacific Coast group of rules for buying and selling tallows and greases; the imminent initiation of futures trading in tallow on the New York Produce Exchange and the advantages which this market will offer the producer of animal fats, and the control of odors in the rendering industry.

Richard B. Mortimer, Peterson Mfg. Co., was elected president of the Pacific Coast association; Roy T. Mason of Consolidated Chemical Industries, Inc., was chosen as executive vice president, and Nels A. Hamberg, Peterson Tallow Co., secretary-treasurer.

Directors for 1956 are Richard Mortimer, Joseph Firpo, Lloyd Hygelund, Louis Ottone, Clarence G. Howell, Joseph Babka, Kenneth Reinhart, John Haugh, and Roy T. Mason.

Lloyd Hygelund and John Haugh were named as the group's directors in the National Renderers Association.

TALLOW TRADING RULES: After long study, rules for trading in tallows and greases have been developed by the trading rules committee,

headed by E. A. Hergott. While it is emphasized that no producer or buyer of tallows and greases is under compulsion to use the new rules, the association hopes they will be broadly employed on a voluntary basis. If the benefits-in-use of these trading rules are as great as is presently expected, they might become the trading standards for the entire country. The rules were ratified by the members of the association at the February 17 meeting.

The rules provide for establishment of standard grades and specifications for tallows and greases, including color determinations, free fatty acid bases, titre bases, MIU determinations and other factors. Uniform lot standards are defined, with procedures being established for weighing, shipment and delivery. Shipping

times are designated with procedure to be followed in event of delays. Procedures are outlined for shipment by tank cars and trucks. Terms of payment are set forth, with steps to be followed in the event of bankruptcy, insolvency or default. The rules establish arbitration procedures and mechanisms for settlement of disputes.

"RESEARCH DOLLARS BUILD DIVIDEND DOLLARS" by Ralph Van Hoven, first vice president, National Renderers Association.

With the present switch to animal agriculture, the supply of raw materials which must be processed by the rendering industry is steadily growing. This increase, coming at a time when the market for fats in the soap industry continues to decline, means that renderers must use research to a

PCRA OFFICERS shown left to right are: secretary-treasurer Nels A. Hamberg of Peterson Tallow Co., Inc., Emeryville, Cal.; executive vice president Roy T. Mason of Consolidated Chemical Industries, Inc., San Francisco; president Richard B. Mortimer of Peterson Mfg. Co., Los Angeles, with convention committee chairman Robert N. Peterson.



greater degree. Such a program is being pushed by directors of the National Renderers Association in an effort to develop new outlets for tallow and greases and get greater price stability for the industry.

Van Hoven pointed out that a 1 per cent increase in grease and tallow stocks caused a significant drop in prices, and emphasized that the industry cannot afford to stop its efforts to develop new markets.

As a result of research, new concepts of high energy rations for animal feeding have been developed, and around 10 per cent of grease and tallow production is now being used in feed manufacture. It is hoped that present AMIF research on treatment of oleic acid by gamma rays will be fruitful. Van Hoven also reported that studies indicate animal fats show great promise as plasticizers in the plastics industry. Use of animal fat derivatives in paper coatings and paints is also being studied.

Protein materials produced by renderers are now sold to the feed industry. However, a surplus of soybean meal has depressed prices of all protein products and the industry must attempt to improve its competitive position in relation to vegetable proteins. Research is needed to prove to feed manufacturers that certain levels of meat and bone meal are required in feeds, that there is a definite relationship between fat and protein ratios in feeds, and that close attention must be paid to protein level and quality if optimum feeding qualities are to be produced.

Van Hoven said that increased research grants should be provided for college nutrition studies and to bring about proper understanding of the value of meat proteins in feeds. This is particularly necessary since all the eggs of the rendering industry are in the feed industry basket with respect to protein. Work is being planned in the East to look into the physical and chemical properties of animal proteins. This is a long-range program.

"FATS IN FEEDS" by Robert J. Fleming, president, National By-Products, Inc.

Taking the position that the rendering industry has become complacent because consumption of fats has increased in the past couple of years, Fleming emphasized that renderers must find and sell new customers if their position is to be made secure. While progress has been made in the use of fats in animal feeds, not enough is known about the field as a whole. Feed company nutritionists see reports on the value of fats in feeds from many sources, and while they know the basic values

involved, they do not have adequate facts on other fat characteristics. Fat producers can be sure of adequate markets for the products of the industry only if an adequate selling and informational job is done. Sales of fats in 1955 to the feed industry represented "cream of the crop" selling which, in combination with other domestic uses of fats, absorbed a substantial share of U. S. tallow output.

Foreign markets are presently taking U.S. surplus production, but the rendering industry has no assurance that exports will endure at present levels since the same factors may operate to reduce consumption of tallow abroad as have cut the U.S. market in the soap industry. Therefore, aggressive programs of research and selling should be developed by the rendering industry to offset the inevitable decline in export demand and the continued shrinkage of traditional markets in the U.S.

Fleming said that the greatest need for constructive selling seems to lie in the feed industry. While feed manufacturers are receptive to the idea of using fats in feeds, they must be told of the positive advantages of the practice. Renderers must stabilize fats against rancidity, guarantee their products to meet specifications, and

educate feed manufacturers on the extra salability of products containing proper quantities of fats. More information is needed about caloric and vitamin values of stabilized animal fats as compared with other feed ingredients. The renderer should understand the relative merits of competitive products, such as vegetable oils, and offer laboratory analyses before buyers ask for them.

Closer personal contact must be built with scientific men in the feed industry. This requires familiarity with the latest reports on fat feeding, knowledge of simple mixing procedures and understanding of the problems of feed manufacturers.

Products of the rendering industry must be priced fairly to insure the use of animal fats in feeds and quality standards must be set and observed. The feed industry is not yet sure what it wants or how it should take advantage of fats in feeds. Every renderer should participate in the job of education and selling.

EDITOR'S NOTE: Because of their general interest, the talks of S. A. McMurray on "Using Futures for Profit," and John M. von Bergen on "The Control of Odors in the Rendering Industry" will be published in an early issue of the PROVISIONER.

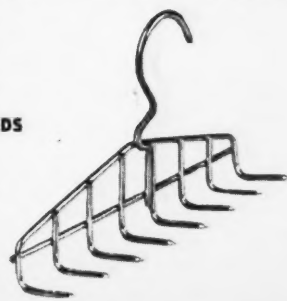
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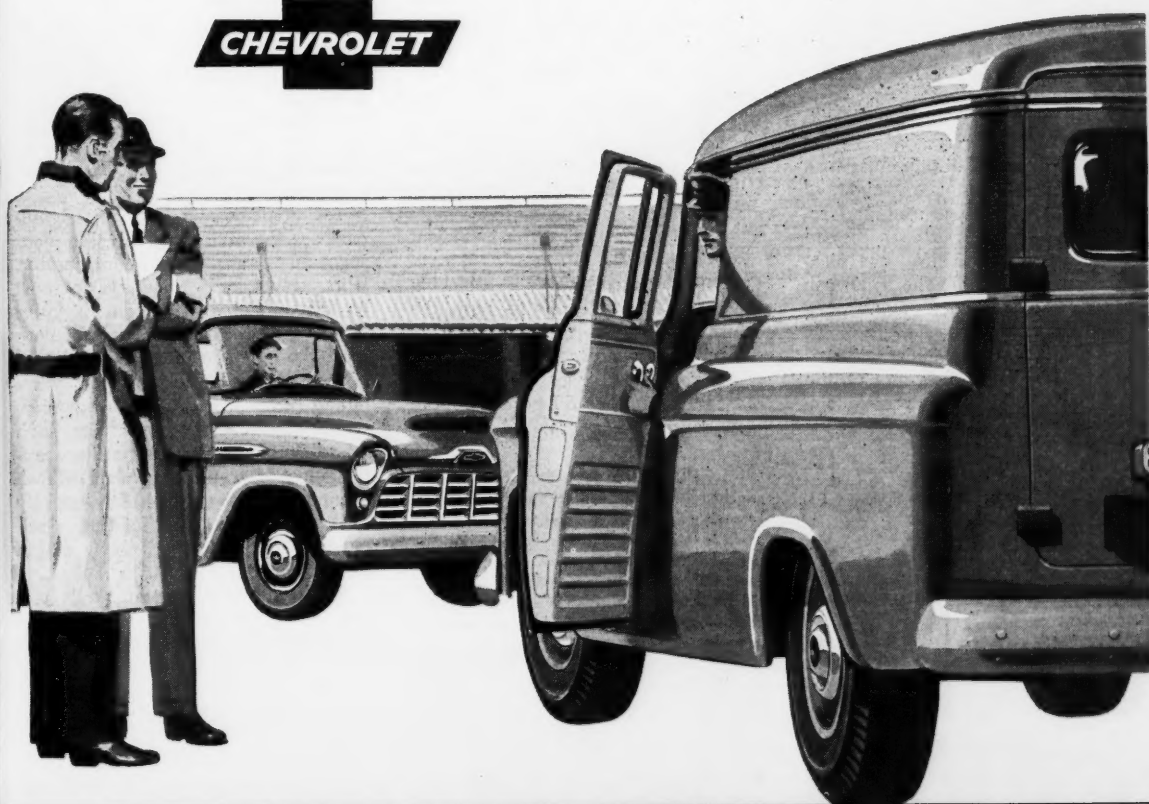
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Operations

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INCINERATION is an economical, sanitary and rapid solution to the meat packing industry's trash disposal problems. Recently a large independent sausage kitchen found that during the average day it accumulated some 15 barrels of trash. Each day a private scavenger hauled these barrels away . . . for a fee. Another midwestern sausage plant started adding up similar fees and found that in a single year it was spending more than \$2,500 on refuse disposal.

These are not isolated instances. Refuse disposal is a problem being faced throughout the packing industry. How is it being met? Several methods are employed.

A careful analysis shows use of a well designed incinerator to dispose of waste within the plant to be most effective. In comparing incineration with one of the other methods, hauling waste away, it was found that scavenger rates vary greatly. There is no "averaged" charge. It's a costly operation that continues day after day, year after year. An incinerator is paid for within a reasonable period and can be operated at minimum cost. Incineration reduces the weight of trash by 92 to 95 per cent and reduces volume by 95 per cent. Instead of daily scavenger pickups, one pickup a week will handle the small ash load. The independent sausage kitchen reduced its trash collection from 15 drums to one through incineration.

Reduced pickups plug one of the outlets for product leakage. No one can accurately measure the loss in-

TABLE I Conversion Table: Measure to Volume			Weights for Types of Refuse		
		Cu. Ft.			Approx. Lb. Cu. Ft.
Garbage can 18" x 24"		3.6	Garbage (average 65% wet, 35% dry)		45
Garbage can 16" x 22"		2	Dry Rubbish (Misc. office bldgs., etc.)		7
Bushel		1.25	Loose Paper		4
Barrel (U.S. standard)		4	Scrap Wood (Varies with Moisture content)		12
7.5 Gal.		1	Shavings		10
1 Gal.		0.134	Sawdust		14
Oil Drum (55 gal.)		7	Rubbish from light industries		10
Note: Check all figures with actual survey.					

TABLE II					
Pilbrico Model No.	Capacity Lbs. Hr.	Overall Width	Overall Length	Overall Height	Approx. Shpg. Wt.
36 GT	200	6' 1"	4' 3"	6' 4"	6,000 lb.
48 GT	280	6' 1"	5' 5"	6' 4"	8,000 lb.
72 GT	450	6' 1"	6' 8"	6' 4"	9,800 lb.

volved, but the fact is that good meat frequently leaves the plant along with the waste, either through error or collusion.

Some plants attempt to solve the refuse disposal problem by burning waste in the open or in a makeshift wire basket. Even where legal this is impractical because of the ever present danger of wind tossed sparks starting a costly fire. Foul odors and heavy smoke are additional drawbacks of open burning which materially contribute to poor community relations. With the ever increasing attention to air pollution, governmental agencies take swift action against this inefficient disposal method.

A third general way of attacking the disposal problem is to burn the refuse in an old converted boiler. One smoked meats processor in the Midwest burns 550 boxes a day in this manner. This takes 50 per cent more man hours than a properly designed

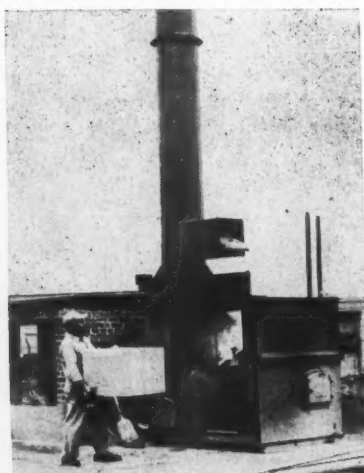
incinerator. The incinerator's refractory lining ordinarily gives 7 or 8 years of service while the firebox of this old boiler requires repairs every 9 months. A boiler is not designed for waste disposal; nor is an incinerator designed for providing steam.

Some advantages of using an incinerator are 1) lower hauling costs; 2) reduced pickups from daily loads to weekly ash collections; and 3) lessened pilferage opportunities. An incinerator does the job more economically and safely than any makeshift method.

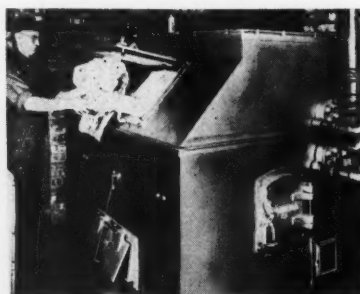
Yet unmentioned but very significant are the savings in valuable plant space made possible by an incinerator. With scavenger service, waste must be accumulated between pickups. Figuring \$8 to \$10 per sq. ft. of floor area, the cost of piling up fibreboard boxes, casings, slack barrels, wire-bound boxes, etc. can reach a considerable figure. Stored outdoors such waste detracts from the sanitary appearance of a packing plant. Trash accumulation was cited by a city health inspector as one of the principal failings of the food plants within his jurisdiction.

A Chicago beef fabricator tells how the citizens petitioned their alderman to oppose a building permit for another meat plant. Their objection was that the plant with its trash would be a health hazard and an eyesore. When it was explained that an incinerator would be installed to burn trash promptly, without smoke or odor, opposition was withdrawn.

Selecting an incinerator requires careful consideration of several factors. The unit must be of sufficient capacity to handle the load. Table I gives figures for determining amounts



SPLIT-GUILLOTINE type door on unit, left, can handle trash charging up to barrel size. Preamsembled stack is equipped with fly ash arrestor. Counterweighted charging door on unit at right is safe, easy to open. Incinerators are portable, have monolithic linings and steel casings. Air ports in charging door and bridgwall introduce secondary air over fire.



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Dependable PURE PORK SAUSAGE

HOME PACKING COMPANY

FREE

When you buy one 8-Oz. package of Dependable's Fresh Link Sausage, you get another package free as an introductory offer.

DEPENDABLE

Pork Sausage

Reg. Price **2** 8 oz. **29**¢ Pkgs.

Attention Meat Packers



THIS AD IS PART OF A
SIMPLE PROMOTION *that has*

Increased Pork Sausage Sales

up to 1100%

IN TWO WEEKS!

YOU TOO, CAN

- ✓ **Increase Square Pork Sausage Sales to An All-Time High!**
- ✓ **Increase all other Sausage Sales at the Same Time!**
- ✓ **Add New Dealer Accounts**

AT VERY LOW COST TO YOU!

Sounds incredible? No, sir-e! The Home Packing Company of Terre Haute, Indiana staged this simple "FREE" promotion and in only two weeks they increased their square pork sausage sales over 1100%. Real Packing Company in Chicago tried this "2 for 1" plan too. Results? Increase in all sausage sales plus an increase of over 8,000 pounds a week of square pork sausage alone.

These are only two of the amazing results meat packers using this "FREE" promotion have shown. It can work for you too. Who knows, maybe you can increase square sausage sales 5000%. There's a million dollar square pork sausage market just waiting to be tapped in your area. Cash in on it today. Write for full details on this sure-fire, low-cost, money making promotion today—there's no cost to you.

MAIL COUPON TODAY...
Get free details on this sure-fire
easy-to-use Promotion **FREE!**

BASIC FOOD MATERIALS, Inc.
853 STATE ST. • VERMILION, OHIO

Basic Food Materials
853 State St.
Vermilion, Ohio

Please rush me full details on your money-making square sausage promotion. I understand it has produced over 1100% sales gain for some packers. There's no obligation to me.

Name _____
FIRM NAME _____
ADDRESS _____
CITY _____ STATE _____

MARCH 10, 1956

HOLLENBACH

For your
Protection
do not solicit
retail accounts.



THE ORIGINAL "314" THEURINGER CERVELAT A STANDARD OF QUALITY FOR 75 YEARS!

A REAL SALES BUILDER!

Other "314" products include:

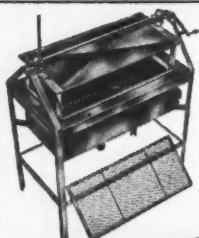
- B.C. SALAMI
- B.C. CERVELAT

We manufacture all
types of dry and semi-
dry sausage, and can
fill your requirements
for any special type of
sausage.

CHAS.
HOLLENBACH
INC.

2653 OGDEN AVE., CHICAGO 8, ILL.

Telephone: LAwnside 1-2500



ADVANCE

MEAT LOAVES LOOK BETTER—TASTE BETTER

ADVANCE DIP TANKS

- Shortening is heated above tubes only. Particles separating from product fall into cold zone, and do not burn or discolor shortening.
- Automatic controls prevent smoking, double life of shortening.
- No burned or spotted loaves.
- Capacity: 9—12 loaves per dip.
- Also ideal for browning hams, French frying, various hot dips.

OVEN COMPANY 710 So. 18th St.
St. Louis 3, Mo.

EXCLUSIVE! Dual-Purpose

(Pat. Appl'd For)

PICKLE-PUMP of Stainless Steel

- Stirs the pickle as it pumps to operators
- Recirculating action eliminates brine stirring
- Constant pressure for 2 to 6 injection stations
- Finger-tip control, 10 gal. per min. capacity

Also available in specially plated bronze pump housing and equipment

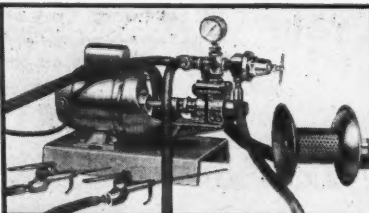
✓ PRICES START AT \$185.00

✓ DEALER INQUIRIES INVITED

ENDURANCE PRODUCTS COMPANY

Manufacturer's of "Endurance" Pumping Units for the Meat Packing Industry

DEPT. NP-187 • FRANKLIN SQUARE, 187 • LONG ISLAND, N.Y.



of waste. The size of the incinerator will depend upon the amount of waste and the time available for operation (for a given amount of waste, a large unit obviously will do the job faster). An actual survey of an average week's waste is recommended.

Table II shows the size and capacity of a representative line of portable incinerators.

In addition to the size of the incinerator, the size of the charging door is important. There is a distinct advantage in the big door of the illustrated portable incinerator manufactured by Plibrico Co. With a big door barrels, boxes, cartons, etc. can be charged as they are, eliminating a time consuming knockdown operation. The effortless opening of this split-guillotine, counterbalanced type of door permits greater efficiency.

An incinerator should provide long gas travel with enough changes in direction and speed to achieve complete combustion and maximum settling out. The illustrated portable provides four velocity and direction changes.

Use of a steel cased unit which keeps maintenance expense down to an occasional painting is economical. Steel casings also are valuable for outdoor installations because they are not affected by thermal shock and are compact. The unit illustrated has heavy duty steel castings throughout to avoid constant replacement.

From a maintenance standpoint, no incinerator is any better than its refractory lining. Temperatures vary considerably in an incinerator. Constant heating and cooling together with the sudden inrushes of comparatively cool air as the unit is charged subject an ordinary lining to severe strain. To meet these conditions the Plibrico unit employs a monolithic refractory lining which is positively anchored in place. Being monolithic, it is free from the innumerable joints. The monolithic lining provides long service with low maintenance outlay.

Effects of Nutrition on Arteriosclerosis Reviewed

A booklet "Cholesterol and Arteriosclerosis" which summarizes conflicting data on the relationship of the consumption of cholesterol and animal fats to the incidence of arteriosclerosis has been published by the American Meat Institute Foundation.

Recent trends in nutrition and medical research emphasizing importance of nutrition in the incidence of degenerative diseases and future areas of study to clarify the effects of this relationship are discussed.

The Meat Trail...

H. H. Rath Named Chairman, Donnell, President of Rath

HOWARD H. RATH, president of The Rath Packing Co., Waterloo, since 1950, was named

chairman of the board of directors and chief executive officer, and A. D. DONNELL, executive vice president, was advanced to president this week at a special board meeting called to fill vacancies on the board and executive committee created by the recent death of R. A. RATH, who had served as chairman since 1950. Several other changes in officers also were made.

JOE GIBSON became executive vice president. RICHARD W. RATH, son of R. A. Rath, was elected to the board to fill the vacancy created by his father's death and was named vice president in charge of research and development. RAY S. PAUL was named to fill the vacancy on the executive committee. JOHN D. DONNELL was elected secretary and given the additional duties of director of public and employ relations.

The new chairman of the board joined the company in 1921 after graduating from the University of Illinois. He has been a director since 1926 and a member of the executive committee since its inception in 1943. He held the position of treasurer from

1926 to 1943 and vice president and treasurer from 1943 to 1950.

A. D. DONNELL was employed by the company upon leaving military service in 1919. He has served as a director since 1930 and as a member of the executive committee since 1943. He became secretary of the company in 1943, a vice president in 1948 and executive vice president in 1950. He is also a graduate of the University of Illinois.

Gibson joined the Rath organization in 1921, became controller in 1940 and vice president in 1948. He also was given the duties of secretary in 1950. He became a director and member of the executive committee in 1954.

Paul has been a director since 1934 and vice president in charge of beef, veal and lamb operations since 1948. He joined the company in 1920 after service in World War I. He is a graduate of Iowa State College.

Richard W. Rath has been serving as assistant vice president in charge of research and development since 1954. He was assistant treasurer from 1950 to 1954. A graduate of the State University of Iowa, he joined the company in 1941 and served in the Navy during the war.

John D. Donnell joined the Rath legal department in 1948 and became assistant secretary in 1950. He is a graduate of Princeton University and the College of Law at the State University of Iowa.



H. H. RATH

Cudahy Packing Co. Elects Three to New V. P. Posts

J. L. CROWLEY, formerly vice president in charge of livestock procure-



J. L. CROWLEY

ment and production, The Cudahy Packing Co., Omaha, was elected senior vice president of the company at the recent annual meeting of the board of directors. J. J. O'NEILL, manager of the dairy and poultry division, and L. E. TAYLOR, manager of the beef, veal and lamb division, were elected vice presidents.

Crowley joined the Cudahy organization at St. Joseph, Mo., in 1925. Later he managed the Wilson & Co. plant at Albert Lea, Minn., for ten years, rejoining Cudahy in August, 1952, as a director and vice president in charge of the pork division.

O'Neill started with Cudahy in April, 1920, as an outside salesman in the New Jersey territory. He became manager of the Passaic branch



J. J. O'NEILL



L. E. TAYLOR

in 1924, assistant manager of the branch house department in Chicago in 1930 and head of the eastern dairy and poultry division in 1932. In 1938 he became manager of the Manhattan plant in New York City. He was transferred to Omaha in November, 1954, as manager of the dairy and poultry division.

Taylor joined the company in August, 1924, in the Omaha car route. He then worked as a salesman in Beatrice, Neb., and Burlington, Ia., and later as assistant car route manager in Omaha and general salesman. He was transferred to the beef department in 1931, became assistant to the vice president in charge of the beef department seven years ago, and was made manager of the beef, veal and lamb division in August, 1954.

Cudahy officers re-elected are: E. A.

Second Annual Meeting Set By Georgia Association

A panel discussion on improvement of livestock marketing and a talk on hides from the tanner's viewpoint were scheduled as part of the second annual meeting of the Georgia Independent Meat Packers Association March 9-10 at the Dinkler-Plaza Hotel, Atlanta.

E. S. PAPY, retired packing plant manager, was to serve as moderator of the panel discussion, and BILL COX of Seton Leather Co., Newark, N. J., was to speak on hides. A talk on inedible fats and election of officers for the coming year also were scheduled.

Current officers are: president, ROBERT REDFERN, Redfern Sausage Co., Atlanta; vice president, JAMES BEAVERS, JR., Beavers Packing Co., Newnan, and secretary-treasurer, GERALD MEDDIN, Meddin Packing Co., Savannah.

Ideal Packing, Cincinnati, To Close After 73 Years

The 73-year-old Ideal Packing Co., Cincinnati, is quitting business March 10 because it has been unable to obtain a new location in time to meet a May 1 deadline, ALBERT W. GOERING, president and general manager, announced.

The family-owned company's plant at 2129-2145 Baymiller st. will be taken over at that time by the Cincinnati Public Recreation Commission and torn down to make way for a new public playground.

Goering said he has arranged for the company's customers to be served by Lohrey Packing Co., Cincinnati, with Ideal's ten driver-salesmen continuing on their present routes. Goering and his brother, WILLIAM A., vice president, have headed the Ideal firm for 30 years. Some 85 employees are affected by the shut-down.

CUDAHY, chairman of the board; L. F. LONG, president; P. B. THOMPSON, executive vice president and treasurer; J. W. BREADED, J. W. CHRISTIAN and D. G. HEUGLY, vice presidents; R. A. MORRIS, secretary and assistant treasurer, and G. A. BASTOW, controller.

JOBS

Consolidation of the general counsel's office at Swift & Company, Chicago, with the company's law department and two promotions have been announced by WILLIAM N. STRACK, Swift general counsel. ARTHUR C. O'MEARA, former head of the law department and general attorney, becomes assistant general counsel. JOHN C. BERCHOFF has been appointed head of the law department, which will be under the jurisdiction of the general counsel.

D. W. STEVENSON has been added to the executive staff of Becker Meat and Provision Co., Milwaukee. He will be in charge of sales promotion.

PLANTS

Remodeling and construction are underway at the new plant of E. Meyer & Co., Inc., recently established at 185 S. Water Market, Chicago. The 20,000-sq.-ft. plant is to be equipped for storage, cutting, boning and curing of meat products. Completion is expected this spring. EUGENE MEYER, JR., is president of the firm.

Brown Packing Co., Little Rock, Ark., has set up temporary operations at 922 W. Ninth st. in that city. H. W. HOLLINGSWORTH, general manager, announced. The firm is making plans for a new plant to replace the one destroyed by fire February 10.

A new \$400,000 staff house will be built this spring by Canada Packers, Ltd., adjacent to its plant in North Edmonton, Alb. F. W. CHALMERS, plant manager, has announced. Contract for the three-story and basement structure, which will be of brick and tile construction, has been awarded to Poole Construction Co., Ltd., Edmonton. The building will include offices, cafeteria and lunch room and employees' dressing rooms. It will be linked to the packing plant by a cross-over at the third floor level.

Walla Walla Meat & Cold Storage Co., Walla Walla, Wash., recently began its 52nd year of operation. Incorporated in 1905, the packing company moved to its present location in 1910 and currently employs some 75 workers. Two women hold key man-

agement posts. MRS. FRANK LOWDEN is president, and MRS. LAWRENCE THARP is treasurer and general manager. Other officers are EUGENE TAUSICK, vice president, and HAROLD BANKS, secretary.

Contracts covering wages, hours and working conditions for kosher supervisors were signed recently by four Miami companies, GEORGE PFAFFENDORF, business representative of Local 643, Hebrew Workmen & Allied Trades Union, AFL-CIO, has announced. The firms are Miami Provision Co., Court Packing Co., George Lazarus Co. and Everbest Packing Co.

Bohrer and Moore Packing Co., Inc., Wapakoneta, Ohio, has been purchased by ORVILLE RUCK and ROBERT KELLER from HARRY and ELSIE MOORE.

Bergman Packing Co. has purchased 75 acres of land on Route 36-54, west of Pittsfield, Ill., and will move the business there from Griggsville, Ill. The company is owned and operated by RICHARD BERGMAN and his sons, RICHARD, JR., JIM and BOB.

SAMUEL BUONO changed the name of his Philadelphia firm, which had been operated under his own name, to Buono's Beef Co. recently when his son, SAMUEL, JR., joined him in its operation.

Fire of undetermined origin recently caused \$15,000 damage to a warehouse of Premier Meat Co., Boston.

TRAILMARKS

A large group of employees and friends paid tribute to WALTER BRAUN, president of The Braun Brothers Packing Co., Troy, Ohio, recently in a surprise celebration at the plant on his 50th anniversary in the meat packing business. Highlights of the celebration included presenta-



WALTER BRAUN

tion to Braun of the American Meat Institute's 50-year service pin and an oil painting of himself by MICHAEL SCOMYK, St. Louis artist.

The 112-year-old Jacob Folger Packing Co., Toledo, never had a salesman until last year, FRED FOLGER, third-generation head of the firm, disclosed recently at a luncheon of century-old companies in that city. With so many others out beating doors last year, it finally became necessary for

Folger Packing to do so, he said. The business was started with borrowed hogs in 1844, Folger said. His grandfather, founder of the company, would go out into the country, borrow a hog from a farmer, butcher it and sell the meat and then return to pay the farmer for the hog.

BEN H. ROSENTHAL, former owner of Ben H. Rosenthal & Co., Dallas,



B. H. ROSENTHAL

has been elected vice president in charge of the food division for Rich Plan Corp., KRANTZ KELLER, president, announced. In this capacity, Rosenthal will direct the national food buying and servicing program for Rich Plan at the firm's headquarters in Dallas. After selling his Dallas packing plant to Geo. A. Hormel & Co. in 1945, Rosenthal became a consultant in foods, plant layout, sales and operations.

ISRAEL FORMAN, president of Formost Kosher Sausage Co., and ABE COOPER, president of Bernard S. Pincus Co., both in Philadelphia, have been named vice chairmen of the food division of the Allied Jewish Appeal's trade council in the forthcoming campaign.

RALPH E. BILLINGS, sales department, The Rath Packing Co., Waterloo, is a candidate for election to the Waterloo school board March 12.

A Michaud Co., Philadelphia wholesaler specializing in hotel, restaurant and club trade for many years, has directed its attention to the consumer trade for the first time. The company is offering two family freezer packages, one representing a total of 44 lbs. of beef for \$59 and the other, 73 lbs. for \$99.

CHARLES MAERTZ of the accounting department at Plankinton Packing Co., Milwaukee, recently received a "superior award" from W. F. SCHUETTE, plant manager. The award is in recognition and appreciation of the work Maertz has done to further the Junior Achievement movement in Southeastern Wisconsin since he began his efforts in 1950.

A new full-page, full-color newspaper and outdoor billboard campaign has been launched by Karl Seiler & Sons, Inc., Philadelphia. The first newspaper ad, breaking March 19th in the *Philadelphia Inquirer*, is geared to Easter feasting, featuring Seiler's Virginia-Baked Hams and Seiler's

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ONER

Smoked Boneless Pork Shoulder Butt. Similar full-page, full-color ads will be scheduled regularly, accompanied by a heavy schedule of outdoor billboard showings.

FRANK G. FITZ-ROY has been elected president and a director of the Union Stock Yard Co., Baltimore, Md., to succeed LAWRENCE R. HAT-TER. The new president is a veteran of many years with the Agricultural Marketing Service, Livestock Division, USDA, and formerly was in charge of district offices at Los Angeles, Omaha, New York City and Lancaster, Pa.

LEO J. WELDER, president of the Texas Beef Council, Fort Worth, will report on beef promotion activities to members of the Texas and Southwestern Cattle Raisers Association at their convention in Fort Worth March 13. The council, now mid-way in its second year, helped produce a 17 per cent increase in beef consumption in the state during 1955 and is optimistic about future increases.

DEATHS

Dr. FREDERICK C. JACOBSEN, 80, who retired as chief surgeon for Armour and Company, Chicago, in 1944 after 50 years of service, died March 5. He is survived by the widow, DAISY, and a son, WILLIAM J.

FRANK M. HAUSER, 68, retired president of Hauser Packing Co., Los Angeles, died March 4. Hauser be-

came general manager of the firm in 1923 and was named president in 1927 following the death of his father, JULIUS, who founded the business in 1882. The firm was sold to Armour and Company in 1935. Survivors include the widow, NAN; a son, JULIUS, and a daughter, MRS. NAN COTTON.

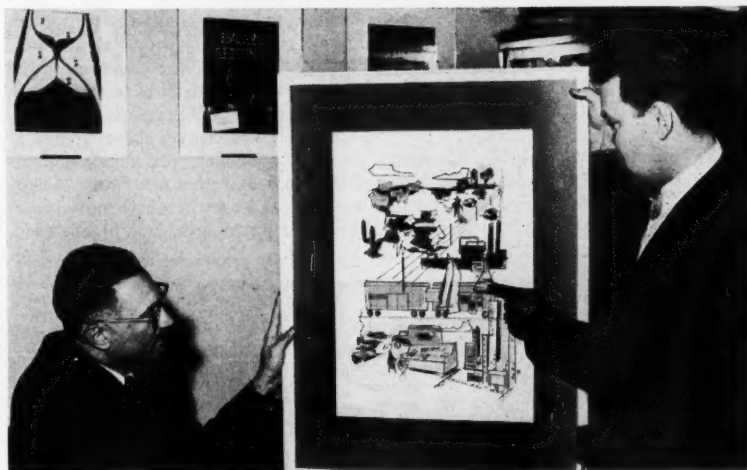
FRANK SCHAAF, 85, who founded Schaaf Sausage Co., Milwaukee, in 1897, died March 4 after a short illness. Schaaf was president of the company until 1952, when he was succeeded by his son, CHARLES. Since then, the elder Schaaf had served as secretary of the firm. Also surviving is the widow, MONICA.

WALTER KELLY, 73, one of the founders of Cadwell, Kelly, Eisen-lauer Meat Co., Hanford, Calif., died recently at Santa Cruz, where he had lived since 1947. The name of the firm was changed to Cadwell, Martin Meat Co. in 1946 when Kelly and a partner sold their interests to Russ CADWELL and HENRY MARTIN.

WILLIAM J. CAMPBELL, 77, who retired in 1944 after 46 years with Armour and Company, Chicago, in branch house processing and sales, died March 5.

VICTOR ROY SHINGLER, 70, owner and operator of Shingler Wholesale Meat Co., Charleston, W. Va., died recently of a heart attack.

ALBERT GOODRICH, former owner of a wholesale meat firm in Boston, died recently in St. Petersburg, Fla.



THE IMMENSE and complex service performed by the meat packing industry in converting livestock into meat and countless beneficial by-products offers opportunity for dramatization that no other industry can match. Too frequently, however, the industry fails to glamorize its big task, believes Chester Molenda (right), art editor of the Armour Magazine. Here, Molenda shows his water color conception of the industry to Edward G. Gold, assistant director of the public relations department, Armour and Company, Chicago. Molenda used 22 colors in his painting, which shows the packing plant as the bridge between farmer and consumer, involving a huge network of rail and truck transportation and constant research to put America's favorite food on consumers' tables in its most appetizing and convenient form at a price they can afford. The artist has been with Armour for three years.

LET'S FACE IT!
*only the **BEST***
is good enough!

54-40 apron with patch
54-30 apron without patch

APRONS
by
Sawyer
FROG BRAND®

SAWYER Neoprene Latex Aprons offer all these important advantages:

- economical protection against all costly hazards
- can't crack, blister or peel — absolutely not affected by grease, oil or fat
- maximum resistance to snagging, rubbing, scraping
- can be scrubbed with stiff brushes in hot water or caustic solutions
- every apron reversible — (use both sides)!
- coated on both sides by Sawyer's exclusive "satur-anchoring" process!
- seams completely filled with Neoprene Latex coating — no cracks or crevices — no chance for dirt to hide!

Give your personnel the best... give them SAWYER!

MAKE US PROVE IT!

FOR SAFETY'S SAKE
THE H. M. SAWYER & SON CO.

A Division of Sawyer-Tower, Inc.
16 THORNDIKE ST., CAMBRIDGE, MASS.

Please send me catalog and name of nearest jobber.

Name _____
Company _____
Address _____
City _____ Zone _____
State _____

RUSH COUPON TODAY!

New Mexico Packer

[Continued from page 8]

cooking, early experiments gave promise of a distinctive treatment for commercial smoked meats.

Only the large coarse roots of the mesquite are used. They are bulldozed out of the sandy soil and left in the open for seasoning before they are used in the smokehouse. While first trials showed that the pungent heavy smoke had desirable flavor characteristics, it was eventually found to produce too dark a color for some customers. Over the years a combination of 20 per cent mesquite to 80 per cent hickory has been developed as widely acceptable for color and taste. Patenting of the process is being considered. Consumer response to the promotion of the special smoked products has helped to expand sales of all the firm's meats.

Pure bred Hereford cattle, fed in large pens adjoining the main plant, furnish meat for 80 per cent of fresh beef sales. Careful finishing to Good and Choice grades is necessary to satisfy customer preference in this part



A. B. WILLIAMS inspects some of the company's chorizos. Hamburger hangs behind.



TEXAS PACKING COMPANY'S NEW TRUCKS USE BUTANE

Enthusiastic over the performance of two new butane-powered delivery trucks, Joe Hays, vice president and manager of the Texas Packing Co., Sweetwater, Tex., says that savings over use of gasoline is 8c per gallon. Hays is shown with one of the units. In purchasing the new two-ton International refrigerated trucks, factory installation of butane fuel burning equipment was specified. Previous experiments with this kind of fuel adapted to older trucks had proved that runs of over 100,000 miles without a major overhaul were readily obtainable. Because butane is directed into the engine as a dry vapor instead of a spray, as in feeding gasoline or diesel fuels, motor lubricant is not diluted and formation of carbon on the valves and on piston rings is eliminated. Wear is held to a minimum.

The company specializes in the fabrication of meats under the "Texas Pride" brand. Other officers of the firm are John A. Hays, president, and Robert Wolfe, secretary-treasurer. Another plant at Graham, Tex., produces a full line of fresh and manufactured meats.

of the cattle producing territory.

Feed for both cattle and hogs is stored and prepared in large buildings next to the feeding pens. Averaging a gain of 2 lbs. a day per animal, beef are fed a formula consisting of milo maize, cottonseed meal and husks, mineral concentrate, alfalfa and molasses. The feeding period is from 90 to 100 days.

The influence of nearby Mexico border is found in brands used for sausage. Top grade is designated as "Hidalgo" (highest quality), second

grade as "Santa Rita" and third grade as "Sabrosa" (tasty). Connoisseurs of Mexican food appreciate the highly spiced chorizos link sausage made with a guarded combination of oregano, cumin seed, paprika, cayenne and chili. Regarding chorizos, a top seller put up seven links to the pound, plant manager Williams says the flavor is "hotter than a depot stove."

Other specialty products commanding premium prices are fresh sausage made from lean trimmings and ground beef put up in 1 lb. cellophane bags.

Take a Load off Your Back!

SWITCH TO THIS LIGHTWEIGHT (3½-lb.), INSULATED

COOLER COAT

Guaranteed to satisfy!

COLOR: NAVY BLUE
prompt deliveries

write for catalog of complete line

SEE OUR LOCAL REPRESENTATIVE:

WASH. 24, D. C.
National Market
Equipment and
Refrigeration Co.
400 4th St., S.W.

L. A. 21, CALIF.
W. F. Wood & Co.
1855 Industrial St.

W. PLAINS, MO.
Mr. Berry Holland
405 Grace Avenue

BRIDGETON, N. J.
Leonard's
55 South Laurel St.

KANSAS CITY, MO.
Phil Hantover Co.
1747 McGee Traffic
Way

ULETA, FLA.
Harrison Brokerage
P.O. Box 500

RefrigillWear® CLOTHING CO.

201 EAST 34th ST., NEW YORK 16, N. Y. Dept. NP

STYLE #141

ALL MEAT . . . output, exports, imports, stocks

Meat Output Up; 20% Above Year Ago

Production of meat under federal inspection for the week ended March 3 rose 14 per cent to 462,000,000 lbs. from 406,000,000 lbs. turned out in the holiday week. Volume also was 20 per cent larger than the 384,000,000 lbs. produced during the same week a year earlier. Slaughter of all animals rose sharply, augmented by holdover stock originally intended for the previous week's kill. Cattle slaughter rose by about 40,000 head from that for the short week and was larger by about the same number than last year. Hog slaughter, the largest for any corresponding period in 12 years, was up 17 per cent from the week before and 21 per cent larger than a year ago.

BEEF				PORK (Excl. lard)			
Week ended	Number	Production		Number	Production		
	M's	Mil. lbs.		M's	Mil. lbs.		
Mar. 3, 1956	379	214.5		1,634	214.3		
Feb. 25, 1956	339	192.9		1,391	184.7		
Mar. 5, 1955	340	186.3		1,245	169.2		

VEAL				LAMB AND MUTTON				TOTAL MEAT PROD. Mil. lbs.
Week ended	Number	Production		Number	Production			
	M's	Mil. lbs.		M's	Mil. lbs.			
Mar. 3, 1956	145	16.0		293	14.4		462	
Feb. 25, 1956	133	15.0		266	13.0		406	
Mar. 5, 1955	142	15.0		278	13.6		384	

1950-56 HIGH WEEK'S KILL: Cattle, 427,165; Hogs, 1,859,215; Calves, 185,965; Sheep and Lambs, 369,561.
1950-56 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHTS AND YIELD (LBS.)					
CATTLE			HOGS		
	Live	Dressed		Live	Dressed
Mar. 3, 1956	1,020	566		230	133
Feb. 25, 1956	1,025	569		231	133
Mar. 5, 1955	986	548		236	134

CALVES			SHEEP AND LAMBS			LARD PROD.	
	Live	Dressed		Live	Dressed	Per cwt.	Mil. lbs.
Mar. 3, 1956	200	110		104	49	14.3	53.9
Feb. 25, 1956	205	113		103	49	14.7	47.3
Mar. 5, 1955	189	106		104	49	14.5	43.3

AMI PROVISION STOCKS

Pork stocks on March 3, 1956 totaled 338,400,000 lbs., according to the American Meat Institute. This represented a 10 per cent increase over February 11 stocks of 309,000,000 lbs., but a 10 per cent decrease from the 374,500,000 lbs. reported on about the same date a year earlier.

Lard stocks totaled 100,400,000 lbs. for a 4 per cent increase over the 97,000,000 lbs. three weeks before and 34 per cent above February 26, 1955 stocks of 75,200,000 lbs.

		Mar. 3 stocks as Percentage of Inventories on	
		Feb. 11 1956	Feb. 26 1955
HAMS:			
Cured, S.P.-D.C.	123		104
Frozen for cure, S.P.-D.C.	87		58
Total hams	103		76
PICNICS:			
Cured, S.P.-D.C.	91		74
Frozen for cure, S.P.-D.C.	115		70
Total picnics	107		68
BELLIES:			
Cured, D.S.	108		81
Frozen for cure, D.S.	100		55
Cured, S.P.-D.C.	97		111
Frozen for cure, S.P.-D.C.	118		108
OTHER CURED MEATS:			
Cured & in cure	100		80
Frozen for cure	116		63
Total other	108		70
FAT BACKS:			
Cured, D.S.	105		80
FRESH FROZEN:			
Loins, spare ribs, neckbones, trimmings, other—Totals	108		103
TOT. ALL PORK MEATS	110		90
LARD	104		135
RENDERED PORK FAT	100		93

January Commercial Meat Production Up 13 Per Cent Over Same Month 1955

MEAT production in commercial slaughter plants in January totaled 2,477,000,000 lbs., according to the Crop Reporting Board. This was 2 per cent larger than December output of 2,430,000,000 lbs. and 13 per cent above last year's January production of 2,196,000,000 lbs. Commercial meat production includes slaughter in federally inspected plants and other wholesale and retail plants, but excludes farm slaughter.

Beef production in January amounted to 1,229,000,000 lbs., or 10 per cent more than December output of 1,116,000,000 lbs. and 15 per cent above January 1955 production of 1,072,000,000 lbs. Cattle slaughter for the month numbered 2,255,600 head, 7 per cent more than in December and 8 per cent above the January 1955 kill of 2,083,500 head.

Production of veal in January totaled 115,000,000 lbs. compared with December output of 113,000,000 lbs. and 114,000,000 lbs. in January last year. Calf slaughter for the month

was placed at 968,000 head as against December kill of 992,000 head and 971,000 last year.

Pork production in January declined 7 per cent to 1,061,000,000 lbs. from 1,140,000,000 lbs. in December, but ranged 12 per cent above January 1955 output of 944,000,000 lbs. Hog slaughter for the month numbered 8,060,000 head compared with 8,638,000 in December and 6,850,000 in January of last year. While hog slaughter was 18 per cent larger than last year, output of the meat was up only 12 per cent.

Lard production in January at 273,000,000 lbs. was down 7 per cent from 292,000,000 lbs. in December, but 15 per cent above the 236,000,000 lbs. produced in the month last year.

Slaughter of 1,492,000 sheep and lambs resulted in 72,000,000 lbs. of meat compared with a kill of 1,308,000 head and 61,000,000 lbs. of meat in December. January 1955 output of lamb and mutton was 66,000,000 lbs. and slaughter, 1,375,500 head.

CHICAGO PROVISION STOCKS

Lard inventories in Chicago on February 29 amounted to 47,555,440 lbs., according to the Chicago Board of Trade. This was a new high in a long time, about 27 per cent larger than the 37,475,896 lbs. of lard reported in storage on January 31, and about 223 per cent larger than the 19,225,258 lbs. in storage a year earlier. Chicago provisions stocks by dates appear below as follows:

	Feb. 29, '56, lbs.	Jan. 31, '56, lbs.	Feb. 28, '55, lbs.
All brld. Pork	705	980	1,263
P. S. Lard (a)	36,274,400	29,655,830	13,757,688
P. S. Lard (b)	40,000	40,000
Dry Rendered Lard (a)	8,250,031	5,213,066	3,189,806
Dry Rendered Lard (b)	169,448
Other Lard	2,887,000	2,567,000	2,108,314
TOTAL LARD	47,555,440	37,475,896	19,225,258
D. S. Cl. Bellies (centr.)
D. S. Cl. Bellies (other)	2,164,599	2,673,572	3,090,363
TOTAL D. S. CL. BELLIES	2,164,599	2,673,572	3,090,363
D. S. Fat Backs	589,026	714,759	1,189,346
S. P. Reg. Hams	857,283	977,298	374,373
S. P. Skinned Hams	10,905,400	10,946,504	16,478,201
S. P. Bellies	9,654,971	9,181,707	12,741,268
S. P. Picnics
Boat. Shoulders	4,810,754	4,779,572	7,962,798
Other Meat Cuts	7,198,286	6,755,761	7,486,851
TOTAL ALL MEATS	36,180,319	36,029,173	49,324,225

The above figures cover all meats in storage including holdings by the government.
(a) Made since Oct. 1, 1955
(b) Made previous to Oct. 1, 1955

PROCESSED MEATS . . . SUPPLIES

USDA Buys 18,910,000 Lbs.

Pork Last Week; A New High

Last week's purchases of pork by the U. S. Department of Agriculture under the continuing program to assist hog producers reached a record 18,910,550 lbs. The department also announced plans to continue heavy buying of canned pork products and as current requirements have been met, to discontinue frozen pork product buying at this time.

Purchases for the second successive week reached record quantities and brought the overall total of pork and lard purchases to 156,088,000 lbs. since November, when the special USDA program was started.

Distribution of canned pork products is being scheduled for continued welfare and institutional use during the summer and for the school lunch use at the beginning of the new terms next fall. Continued heavy purchasing now to fill needs for these outlets will divert pork from normal trade channels during the period of seasonally large hog marketings this spring. Extension of the program to include this added distribution will permit purchasing at a weekly rate up to 12,000,000 lbs. of canned pork products for several weeks ahead.

Last week's purchases of frozen pork filled requirements for the remainder of the current school year. Because of this and the seasonal factor, the USDA is discontinuing purchases of frozen pork at this time.

Purchases last week included 10,235,550 lbs. of pork and gravy at prices ranging from 68.48c to 68.50c

per lb., 2,673,000 lbs. of luncheon meat packed in 6-lb. tins at 44.90c and 504,000 lbs. packed in 12-oz. tins at 47.20c per lb., 2,268,000 lbs. of canned hams at 66.00c per lb., 630,000 lbs. of frozen hams at 47.15c to 47.20c per lb., with one purchase of 30,000 lbs. at 47.37c and one of 30,000 lbs. at 47.67c, because of a favorable location for distribution; 2,125,000 lbs. of frozen shoulders at 32.25c to 34.00c and 475,000 lbs. of frozen loins at 47.75c to 47.76c per lb.

Awards last week were made to 19 of 23 bidders offering a total of 12,601,650 lbs. of pork and gravy, eight of 10 offering 3,148,000 lbs. of luncheon meat packed in 6-lb. tins, two of three offering 1,908,000 lbs. of luncheon meat packed in 12-oz. tins, seven of eight offering 2,952,000 lbs. of canned ham, five of 10 offering 1,740,000 lbs. of frozen hams, and two of five offering 900,000 lbs. of frozen loins, and 10 of 11 offering 2,375,000 lbs. of frozen shoulders.

Meat Index Edges Upward

Meats were among the consumer items which increased in price in the week ended February 28 and established a wholesale index of 71.3 as against 70.7 per cent the week before, according to the Bureau of Labor Statistics. Average primary market prices edged upward to 112.1 from 112.0 the week before. All indexes are calculated on the basis of the 1947-49 average of 100. Meats were sharply below the February 1955 index of 85.5, while all commodities were up from 110.4 last year.

USDA Back In Lard Business After Last Buy In December

The U. S. Department of Agriculture late last week asked for offers to supply USDA 15,000,000 lbs. of lard under the program to divert products from normal channels of distribution. Lard purchasing was suspended in December.

Due date for lard offers requested is not later than 2 p.m. (EST) March 19 for acceptance by USDA not later than 8 a.m. (EST) March 23. The stabilized lard must be packed in 3-lb. tins. Delivery will begin the week of April 30 and end the week of June 4. Details of the offer are in bid invitation No. 4 of announcement LD-207. Copies of the bid invitation and further information can be obtained from the Livestock and Dairy Division, CSS, USDA, Washington 25, D. C. Offers should be submitted to that office.

Previously, the USDA had purchased 30,955,200 lbs. of lard which is being used to supply school lunch programs, institutions, welfare and other eligible agencies. Lard purchased under last week's offer will be distributed to these same outlets during this summer and early fall.

U. S. Lard Storage Stocks

Stocks of lard and rendered pork fat at packing plants, factories and warehouses, refrigerated and non-refrigerated, on January 31, 1956 totaled 183,615,000 lbs., according to the Bureau of Census. This compared with 146,185,000 lbs. a month before and 124,391,000 lbs. a year earlier.

DOMESTIC SAUSAGE

(l.c.l. prices)	
Pork sausage, hog cas.	34
Pork sausage, bulk.	20 @26 1/4
Pork sausage, sheep cas.	
1-lb. pkge.	45 @46
Pork sausage, sheep cas.	
5-6-lb. pkg.	41 @43
Frankfurters, sheep cas.	46 1/4 @53
Frankfurters, skinless	36 @41
Bologna (ring)	35 @40
Bologna, artificial cas.	30 @31 1/2
Smoked liver, hog bungs	40 1/4 @45
Smoked liver, art. cas.	33 @34 1/2
New Eng. lunch, spec.	50 @60
Pollab sausage, smoked	47 @54
Tongue and Blood	42 1/4 @45
Olive loaf	37 @44 1/2
Pepper loaf	47 1/2 @52
Pickle& Pimento loaf	37 @40 1/2

SEEDS AND HERBS

(l.c.l. prices)	
Whole	Ground
Caraway seed.	26 31
Cominos seed.	24 29
Mustard seed,	
fancy	23
Yellow American	17
Oregano	34
Coriander,	
Morocco, No. 1	21 25
Marjoram,	
French	50 57
Sage, Dalmatian,	
No. 1	58 66

DRY SAUSAGE

(l.c.l. prices)	
Cervelat, ch. hog bungs	85 @88
Thuringer	45 @48
Farmer	68 @71
Holsteiner	70 @73
B. C. Salami	75 @78
Pepperoni	65 @69
Genoa style salami, ch.	90 @93
Cooked Salami	40 @44
Sicilian	81 @84
Goteborg	60 @71
Mortadella	48 @51

SPICES

(Basis, Chgo., orig. bbls., bags, bales)	
Whole	Ground
Allspice, prime	1.00
Resifted	1.07
Chilli Powder	47
Chilli Pepper	41
Cloves, Zanzibar	59
Ginger, Jam., unbl.	72
Mace, fancy, Banda	3.25
West Indies	3.40
East Indies	3.00
Mustard flour, fancy	37
No. 1	33
West India Nutmeg	85
Paprika, Spanish	51
Pepper, cayenne	54
Pepper:	
Red, No. 1	54
White	54
Black	45 49

SAUSAGE CASINGS

(l.c.l. prices quoted to manufacturers of sausage)	
Beef Casings:	
Rounds—	
Export, nar., 32/35	
mm.	1.10 @1.35
Export, med., 35/38	90 @1.05
Export, med., wide	
mm.	1.10 @1.50
38/40	
Export, wide, 40/44	1.30 @1.65
Export, jumbo, 44/up.	2.00 @2.25
Domestic, regular	70 @75
Domestic, wide	80 @1.00
No. 1 weasands	
24 in. up	12 @16
No. 2 wens., 22 in. up	9 @13
Middles—	
Sewed, 1 1/2 @2 1/4 in.	1.25 @1.65
Select, wide, 2 @2 1/4 in.	1.75 @2.80
Extra select,	
2 1/4 @2 1/4 in.	1.85 @2.50
Beef Bungs, exp. No. 1.	25 @34
Beef Bungs, domestic.	18 @25
Dried or salt bladders,	
pieces:	
8-10 in. wide, flat.	9 @11
10-12 in. wide, flat.	9 @11
12-15 in. wide, flat.	14 @18
Pork Casings:	
Extra narrow, 29 mm.	85
and down	4.00 @4.35
Narrow, medium,	
29 @32 mm.	3.70 @4.15
32 @35 mm.	2.25 @2.60
Spec. med.,	
35 @38 mm.	1.75 @1.90

Hog Bungs—

Sow	54 @60
Export, 34 in. cut.	45 @52
Large prime, 34 in.	27 @36
Med. prime, 34 in. cut.	20 @27
Small prime	16 @22
Middles, 1 per set,	
cap off	55 @70

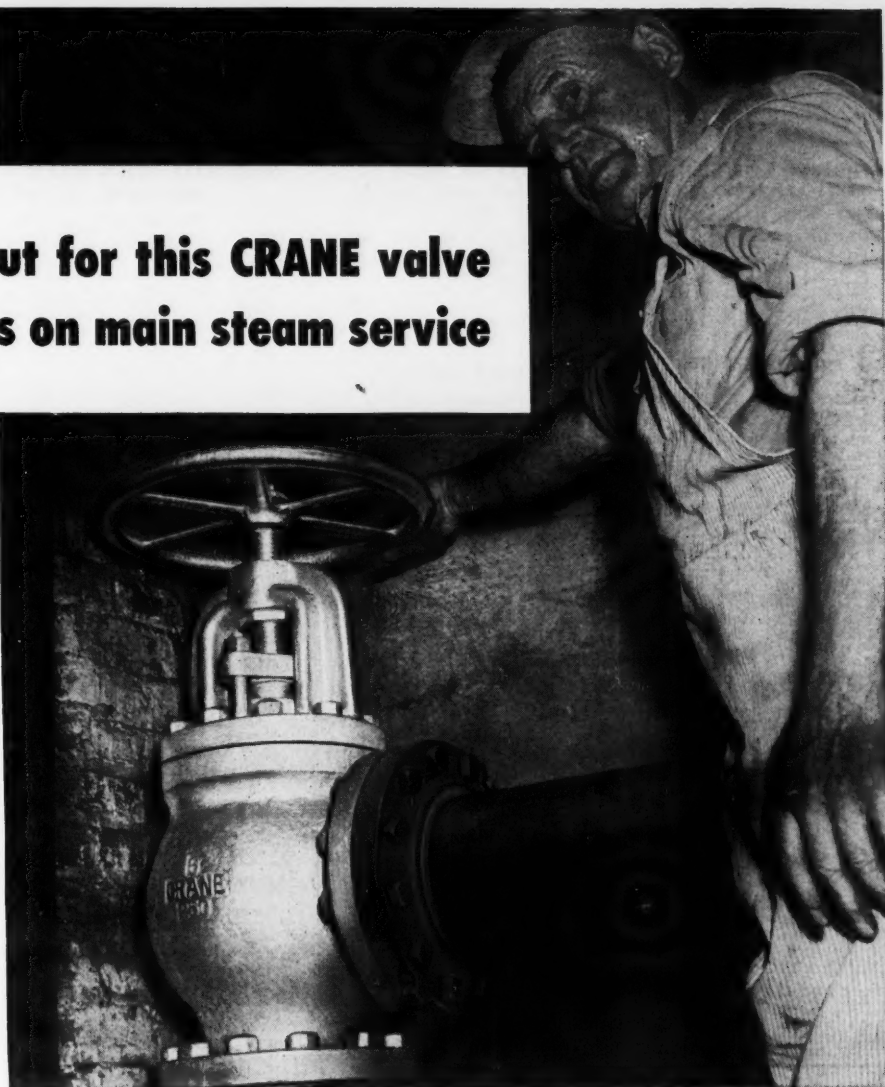
Sheep Casing (per hank):

26/28 mm.	5.25 @6.00
24/26 mm.	5.50 @6.00
22/24 mm.	4.75 @5.25
20/22 mm.	3.85 @4.40
18/20 mm.	2.95 @3.50
16/18 mm.	1.75 @2.30

CURING MATERIALS

Cwt.	
Nitrite of soda, in 400-lb. bbls., del., or f.o.b. Chgo.	\$10.31
Pure rfd., gran. nitrate of soda	5.65
of soda	8.65
Salt, in min. car of 45,000 lbs., only paper sacked,	
f.o.b. Chgo. gran. ton.	28.40
Rock, per ton in 100-lb. bags, f.o.b. whse., Chgo.	26.40
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	5.90
Refined standard cane gran. basis (Chgo.)	8.50
Packers, curing sugar, 100 lb. bags, f.o.b. Reserve, La.	
less 2%.	8.35
Dextrose, per cwt.:	
Cerelose, Reg. No. 53.	7.55
Ex-Warehouse, Chicago.	7.65

No time out for this CRANE valve in 40 years on main steam service



THE CASE HISTORY—Two Crane 250-pound iron body angle valves—6-inch (shown) and 5-inch size—scored this exceptional service record.

They were installed in 1915 on the main steam leads from boilers in the plant at Delavan, Wis., now occupied by The George W. Borg Corporation. In 40 years' uninterrupted service these Crane valves never failed to operate properly nor caused a shutdown. With but rou-

tine maintenance, they opened fully and were seated tight with ease under infrequent operation. Working pressure of boilers was originally 150 psi.—later reduced to 75 psi. This year, both valves were retired. The new replacements are Crane quality valves, of course.

Crane iron valves in particular need no introduction to thrifty buyers. In all grades, Crane iron castings generously exceed the requirements of equivalent A.S.T.M.

specifications. Crane Ferrosteel, for instance, used in 250-pound valves is 35% stronger than ordinary cast iron.

In any pressure class, you'll find Crane quality outstanding. Choose from complete lines of gates, globes, angles and checks.

Your Crane Representative can give valuable help in specifying and ordering.



CRANE VALVES & FITTINGS

PIPE • KITCHENS • PLUMBING • HEATING

Since 1855—Crane Co., General Offices: Chicago 5, Ill. Branches and Wholesalers Serving All Areas

MARCH 10, 1956

37

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

March 6, 1936

WHOLESALE FRESH MEATS

CARCASS BEEF

(L.C.I. prices)

Native steer:	
Prime, 600/800	35 1/2
Choice, 500/700	32
Choice, 700/800	30 1/2
Good, 500/700	27
Bull	24 1/2
Commercial cows	22 1/2 @ 22 1/2
Canner & cutter cows	22 1/2 @ 22 1/2

PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/800	49 @ 50
Foreqtrs., 5/800	27
Rounds, all wts.	40 @ 41
Td. loins, 50/70 (lcl)	80 @ 84
Sq. chucks, 70/90	26
Arm chucks, 80/110	24 1/2 @ 25 1/2
Briskets (lcl)	19 @ 20
Ribs, 25/35 (lcl)	55 @ 57
Naveis, No. 1	6
Flanks, rough No. 1	9

Choice:	
Hindqtrs., 5/800	37 @ 39 1/2
Foreqtrs., 5/800	23 1/2 @ 24
Rounds, all wts.	37 @ 38
Td. loins, 50/70 (lcl)	53 @ 60
Sq. chucks, 70/90	26 @ 27
Arm chucks, 80/110	24 1/2 @ 25 1/2
Briskets (lcl)	19 @ 20
Ribs, 25/35 (lcl)	38 @ 40
Naveis, No. 1	6
Flanks, rough No. 1	9
Good:	
Rounds	36 @ 37
Sq. cut chucks	25 @ 27
Briskets	19
Ribs	35 @ 38
Loins	44 @ 47

COW & BULL TENDERLOINS

Fresh J/L	C-C Grade	Frox. C/L
60@63	Cows, 3/4	60@62
76@80	Cows, 3/4	65@68
80@85	Cows, 3/5	71@74
88@92	Cows, 5/10	86@90
88@92	Bulls, 5/10	86@90

BEEF HAM SETS

Insides, 12/up	40 1/2
Outsides, 8/up	37
Knuckles, 7 1/2/up	40 1/2

CARCASS MUTTON

(L.C.I. prices)

Choice, 70/down	15 @ 16
Good, 70/down	14 @ 15

BEEF PRODUCTS

Tongues, No. 1, 100's	26 @ 28
Hearts, reg., 100's	11
Livers, sel., 30/50's	26
Livers, reg., 35/50's	15
Lips, scalded, 100's	9
Lips, unscaled, 100's	8
Tripe, scalded, 100's	5 1/4
Tripe, cooked, 100's	5 1/4
Melts, 100's	5 1/4
Lungs, 100's	5 1/4
Udders, 100's	4 1/2

FANCY MEATS

(L.C.I. prices)

Beef tongues, corned	41
Veal breads, under 12 oz.	60
12 oz. up	82
Calf tongue, 1 lb./down	20
Ox tails, under 1/2 lb.	12
Ox tails, over 1/2 lb.	18

BEEF SAUS. MATERIALS

FRESH

C-C cow meat, bbls.	31 @ 31 1/2
Bull meat, bon's, bbls.	34 1/2
Beef trim., 75/85, bbls.	22 1/2 @ 22 1/2
Beef trim., 85/90, bbls.	27
Bon's chucks, bbls.	31 1/2 @ 32
Beef cheek meat	
Trimmed, bbls.	17
Shank meat, bbls.	32 1/2
Beef head meat, bbls.	14 1/2
Veal trim., bon's, bbls.	24 1/2 @ 25

VEAL-SKIN OFF

(Carcasses)

(L.C.I. prices)

Prime, 80/110	40 @ 41.00
Prime, 110/150	39.00 @ 40.00
Choice, 50/80	29.00 @ 33.00
Choice, 80/110	35.00 @ 37.00
Choice, 110/150	35.00 @ 37.00
Good, 50/80	28.00 @ 31.00
Good, 80/110	32.00 @ 34.00
Good, 110/150	32.00 @ 34.00
Commercial, all wts.	23.00 @ 31.00

CARCASS LAMB

(L.C.I. prices)

Prime, 40/50	36 1/2 @ 38 1/2
Prime, 50/60	33 1/2 @ 34 1/2
Choice, 40/50	36 1/2 @ 38 1/2
Choice, 50/60	33 1/2 @ 34 1/2
Good, all wts.	33 @ 36

PACIFIC COAST WHOLESALE MEAT PRICES

FRESH BEEF (Carcass): Los Angeles San Francisco No. Portland

Mar. 6 Mar. 6 Mar. 6

STEER:

Choice:			
500-600 lbs.	\$31.00 @ 32.00	\$32.00 @ 33.00	\$31.00 @ 33.00
600-700 lbs.	29.00 @ 31.00	30.00 @ 32.00	30.00 @ 32.00
Good:			
500-600 lbs.	28.00 @ 30.00	29.00 @ 31.00	28.00 @ 31.00
600-700 lbs.	27.00 @ 29.00	28.00 @ 29.00	26.00 @ 29.00
Commercial:			
350-600 lbs.	26.00 @ 29.00	27.00 @ 29.00	25.00 @ 28.00

COW:

Commercial, all wts.	24.00 @ 26.00	24.00 @ 28.00	23.00 @ 27.00
Utility, all wts.	23.00 @ 25.00	22.00 @ 24.00	22.00 @ 25.00
Canner, cutter	None quoted	28.00 @ 30.00	19.00 @ 22.00
Bull, util. & com'l	27.00 @ 31.00	28.00 @ 30.00	None quoted

FRESH CALF (Skin-off) (Skin-off) (Skin-off)

Choice:			
200 lbs. down	37.00 @ 39.00	38.00 @ 40.00	37.00 @ 40.00
Good:			
200 lbs. down	34.00 @ 38.00	35.00 @ 38.00	33.00 @ 37.00

LAMB (Carcass):

Prime:			
40-50 lbs.	33.00 @ 35.00	37.00 @ 39.00	37.00 @ 40.00
50-60 lbs.	32.00 @ 34.00	36.00 @ 38.00	35.00 @ 38.00

Choice:

40-50 lbs.	33.00 @ 35.00	37.00 @ 39.00	37.00 @ 40.00
50-60 lbs.	32.00 @ 34.00	36.00 @ 38.00	35.00 @ 38.00
Good, all wts.	30.00 @ 34.00	34.00 @ 37.00	34.00 @ 38.00

MUTTON (EW):

Choice, 70 lbs. down	18.00 @ 20.00	None quoted	14.00 @ 16.00
Good, 70 lbs. down	18.00 @ 20.00	None quoted	14.00 @ 16.00

NEW YORK

March 6, 1936

WHOLESALE FRESH MEATS

BEEF CUTS

(L.C.I. prices)

Steer:		
Prime carc., 6/700	\$37.00 @ 39.00	Western
Prime carc., 7/800	35.00 @ 37.00	
Choice carc., 6/700	34.00 @ 35.00	
Choice carc., 7/800	32.00 @ 33.00	
Hinds, pr., 6/700	46.00 @ 50.00	
Hinds, pr., 7/800	43.00 @ 47.00	
Hinds, ch., 6/700	42.00 @ 44.00	
Hinds, ch., 7/800	39.00 @ 42.00	

BEEF CUTS

(L.C.I. prices)

Prime steer:		
Hindqtrs., 600/700	51 @ 55	City
Hindqtrs., 700/800	46 @ 52	
Hindqtrs., 800/900	43 @ 45	
Rounds, flank off	38 @ 40	
Rounds, diamond bone, flank off	39 @ 42	
Short loins, untrim.	70 @ 80	
Short loins, trim.	1.00 @ 1.15	
Flanks	11 @ 12	
Ribs (7 bone cut)	50 @ 55	
Arm chucks	29 @ 32	
Briskets	22 @ 25	
Plates	10 @ 12	
Foreqtrs. (Kosher)	33 @ 36	
Arm chucks (Kosher)	34 @ 37	

Choice steer:		
Hindqtrs., 600/700	46 @ 50	
Hindqtrs., 700/800	43 @ 47	
Hindqtrs., 800/900	39 @ 42	
Rounds, flank off	37 @ 39	
Rounds, diamond bone, flank off	39 @ 41	
Short loins, untrim.	48 @ 58	
Short loins, trim.	65 @ 73	
Flanks	10 1/2 @ 12	
Ribs (7 bone cut)	40 @ 42	
Arm chucks	25 1/2 @ 29	
Briskets	21 1/2 @ 25	
Plates	9 @ 11	
Foreqtrs. (Kosher)	30 @ 34	
Arm chucks (Kosher)	30 @ 34	

N. Y. MEAT SUPPLIES

Receipts reported by the USDA Marketing Service week ended Mar. 3, 1936 with comparisons:

STEER AND HEIFER: Carcasses

Week ended Mar. 3..... N.A.

Week previous..... 10,553

COW:

Week ended Mar. 3..... N.A.

Week previous..... 1,736

BULL:

Week ended Mar. 3..... N.A.

Week previous..... 434

VEAL:

Week ended Mar. 3..... N.A.

Week previous..... 12,379

LAMB:

Week ended Mar. 3..... N.A.

Week previous..... 26,517

MUTTON:

Week ended Mar. 3..... N.A.

Week previous..... 792

HOG AND PIG:

Week ended Mar. 3..... N.A.

Week previous..... 7,986

PORK CUTS:

Week ended Mar. 3..... N.A.

Week previous..... 1,021,631

BEEF CUTS:

Week ended Mar. 3..... N.A.

Week previous..... 279,444

VEAL AND CALF CUTS:

Week ended Mar. 3..... N.A.

Week previous..... 30,322

LAMB AND MUTTON:

Week ended Mar. 3..... N.A.

Week previous..... 10,578

BEEF CURED:

Week ended Mar. 3..... N.A.

Week previous..... 20,471

PORK CURED AND SMOKED:

Week ended Mar. 3..... N.A.

Week previous..... 232,982

LARD AND PORK FAT:

Week ended Mar. 3..... N.A.

Week previous..... 3,490

LOCAL SLAUGHTER

CATTLE:

Week ended Mar. 3..... Head

Week previous..... 11,582

CALVES:

Week ended Mar. 3..... N.A.

Week previous..... 10,020

FANCY MEATS

(L.C.I. prices)

Veal breads, under 6 oz.	57
6/12 oz.	61
12 oz./up	89
Beef livers, selected	29
Beef kidneys	14
Oxtails, 3/4 lb./up, froz.	12

LAMB

(L.C.I. carcass prices)

Prime, 30/40	\$42.00 @ 44.00	City
Prime, 40/50	43.00 @ 46.00	
Prime, 45/55	40.00 @ 42.00	
Choice, 30/40	41.00 @ 43.00	
Choice, 40/45	42.00 @ 45.00	
Choice, 45/55	40.00 @ 41.00	
Good, 30/40	39.00 @ 41.00	
Good, 40/45	40.00 @ 42.00	
Good, 45/55	36.00 @ 39.00	
Good, 55/65	31.00 @ 35.00	
Western:		
Prime, 45/dn.	38.00 @ 40.00	
Prime, 45/55	36.00 @ 38.00	
Choice, 45/dn.	38.00 @ 40.00	
Choice, 45/55	36.00 @ 38.00	
Choice, 55/65	31.00 @ 36.00	
Good, 45/dn.	36.00 @ 37.00	
Good, 45/55	34.00 @ 36.00	
Good, 55/65	33.00 @ 34.00	

VEAL-SKIN OFF

(L.C.I. carcass prices)

Prime, 80/130	\$38.00 @ 42.00	Western
Choice, 80/130	30.00 @ 37.00	
Good, 50/80	26.00 @ 28.00	
Good, 80/130	28.00 @ 34.00	
Com'l, 50/80	24.00 @ 27.00	
Com'l, 80/130	26.00 @ 28.00	
Shop fat (cwt.)	\$1.25	
Breast fat (cwt.)	2.00	
Edible suet (cwt.)	2.25	
Indeible suet (cwt.)	2.25	

BUTCHER'S FAT

Shop fat (cwt.)	\$1.25
Breast fat (cwt.)	2.00
Edible suet (cwt.)	2.25
Indeible suet (cwt.)	2.25

HOGS:

Week ended Mar. 3..... N.A.

Week previous..... 51,506

SHEEP:

Week ended Mar. 3..... N.A.

Week previous..... 41,773

COUNTRY DRESSED MEAT

VEAL: Carcasses

Week ended Mar. 3..... N.A.

Week previous..... 6,501

HOGS:

PORK AND LARD... Chicago and outside

CHICAGO PROVISION MARKETS From The National Provisioner Daily Market Service CASH PRICES

(Carlott Basis, Chicago price Zone, Mar. 7, 1956)

SKINNED HAMS		
Fresh or F.F.A.	Frozen	
41 1/2	10/12	41
41 1/2	12/14	41
41 1/2	14/16	41 1/2
40 1/2	16/18	40 1/2
40 1/2	18/20	40 1/2
39 1/2	20/22	39 1/2
38 1/2	22/24	38 1/2
36 1/2	24/26	36 1/2
32 1/2	28/30	32 1/2
28	25/27	28

Ham quotations based on product conforming to Board of Trade definition regarding new trim, effective January 9, 1956.

PICNICS		
Fresh or F.F.A.	Frozen	
20	4/6	20
18 1/2	6/8	18 1/2
17 1/2	8/10	17 1/2
16 1/2	10/12	16 1/2
15 1/2	12/14	15 1/2
15 1/2	14/16	15 1/2
15 1/2	16/18	15 1/2
15 1/2	18/20	15 1/2
15 1/2	20/22	15 1/2
15 1/2	22/24	15 1/2
15 1/2	24/26	15 1/2
15 1/2	26/28	15 1/2
15 1/2	28/30	15 1/2
15 1/2	30/32	15 1/2
15 1/2	32/34	15 1/2
15 1/2	34/36	15 1/2
15 1/2	36/38	15 1/2
15 1/2	38/40	15 1/2
15 1/2	40/42	15 1/2
15 1/2	42/44	15 1/2
15 1/2	44/46	15 1/2
15 1/2	46/48	15 1/2
15 1/2	48/50	15 1/2
15 1/2	50/52	15 1/2
15 1/2	52/54	15 1/2
15 1/2	54/56	15 1/2
15 1/2	56/58	15 1/2
15 1/2	58/60	15 1/2
15 1/2	60/62	15 1/2
15 1/2	62/64	15 1/2
15 1/2	64/66	15 1/2
15 1/2	66/68	15 1/2
15 1/2	68/70	15 1/2
15 1/2	70/72	15 1/2
15 1/2	72/74	15 1/2
15 1/2	74/76	15 1/2
15 1/2	76/78	15 1/2
15 1/2	78/80	15 1/2
15 1/2	80/82	15 1/2
15 1/2	82/84	15 1/2
15 1/2	84/86	15 1/2
15 1/2	86/88	15 1/2
15 1/2	88/90	15 1/2
15 1/2	90/92	15 1/2
15 1/2	92/94	15 1/2
15 1/2	94/96	15 1/2
15 1/2	96/98	15 1/2
15 1/2	98/100	15 1/2

FAT BACKS		
Fresh or Frozen	Cured	
8 1/2	8/10	8
8 1/2	10/12	8 1/2
8 1/2	12/14	8 1/2
8 1/2	14/16	8 1/2
8 1/2	16/18	8 1/2
8 1/2	18/20	8 1/2
8 1/2	20/22	8 1/2
8 1/2	22/24	8 1/2
8 1/2	24/26	8 1/2
8 1/2	26/28	8 1/2
8 1/2	28/30	8 1/2
8 1/2	30/32	8 1/2
8 1/2	32/34	8 1/2
8 1/2	34/36	8 1/2
8 1/2	36/38	8 1/2
8 1/2	38/40	8 1/2
8 1/2	40/42	8 1/2
8 1/2	42/44	8 1/2
8 1/2	44/46	8 1/2
8 1/2	46/48	8 1/2
8 1/2	48/50	8 1/2
8 1/2	50/52	8 1/2
8 1/2	52/54	8 1/2
8 1/2	54/56	8 1/2
8 1/2	56/58	8 1/2
8 1/2	58/60	8 1/2
8 1/2	60/62	8 1/2
8 1/2	62/64	8 1/2
8 1/2	64/66	8 1/2
8 1/2	66/68	8 1/2
8 1/2	68/70	8 1/2
8 1/2	70/72	8 1/2
8 1/2	72/74	8 1/2
8 1/2	74/76	8 1/2
8 1/2	76/78	8 1/2
8 1/2	78/80	8 1/2
8 1/2	80/82	8 1/2
8 1/2	82/84	8 1/2
8 1/2	84/86	8 1/2
8 1/2	86/88	8 1/2
8 1/2	88/90	8 1/2
8 1/2	90/92	8 1/2
8 1/2	92/94	8 1/2
8 1/2	94/96	8 1/2
8 1/2	96/98	8 1/2
8 1/2	98/100	8 1/2

LARD FUTURES PRICES

NOTE: Add 1/4¢ to all price quotations ending in 2 or 7.

FRIDAY, MAR. 2, 1956				
Open	High	Low	Close	
Mar. 11.57	12.12	11.82	12.07	
May 12.35	12.57	12.27	12.52	
July 12.75	12.95	12.67	12.90	
Sep. 13.10	13.25	13.07	13.22	
Oct. 13.17	13.20	13.10	13.20	

Sales: 9,080,000 lbs.

Open interest at close Thurs. Feb. 1: Mar. 176, May 1,071, July 519, Sept. 268, and Oct. 25 lots.

MONDAY, MAR. 5, 1956

Mar. 12.17	12.17	12.05	12.10-07
May 12.62	12.65	12.50	12.57-55
July 13.00	13.00	13.00	13.05
Sep. 13.27	13.27	13.20	13.20
Oct. 13.25	13.25	13.22	13.22

Sales: 5,480,000 lbs.

Open interest at close Fri., Mar. 2: Mar. 154, Mar. 1,097, July 537, Sept. 283, and Oct. 26 lots.

TUESDAY, MAR. 6, 1956

Mar. 12.15	12.20	12.07	12.15
May 12.62	12.67	12.50	12.60
July 13.02	13.02	12.92	13.02
Sep. 13.20	13.27	13.20	13.27
Oct. 13.35	13.35	13.15	13.25

Sales: 5,120,000 lbs.

Open interest at close Mon., Mar. 5: Mar. 139, May 1,114, July 549, Sept. 288, and Oct. 27 lots.

WEDNESDAY, MAR. 7, 1956

Mar. 12.02	12.07	11.95	11.97
May 12.60	12.62	12.37	12.42
July 12.95	12.97	12.75	12.80
Sep. 13.25	13.25	13.05	13.10
Oct. 13.20	13.20	13.07	13.07

Sales: 6,680,000 lbs.

Open interest at close Tues., Mar. 6: Mar. 133, May 1,127, July 560, Sept. 280, and Oct. 27 lots.

THURSDAY, MAR. 8, 1956

Mar. 11.95	11.95	11.70	11.90
May 12.40	12.47	12.27	12.27
July 12.75	12.80	12.62	12.62
Sep. 13.10	13.12	13.00	13.00
Oct. 13.10	13.10	13.02	13.02

Sales: 6,000,000 lbs.

Open interest at close Wed., Mar. 7: Mar. 127, May 1,142, July 584, Sept. 287, and Oct. 29 lots.

BELLIES		
Fresh or F.F.A.	Frozen	
17 1/2	6/8	17 1/2
16 1/2	8/10	16 1/2
16 1/2	10/12	16 1/2
16	12/14	16
14	14/16	14
13 1/2	16/18	13 1/2
12 1/2	18/20	12 1/2

FRESH PORK CUTS		
Job Lot	Car Lot	
32	Loins, und. 12	31
31 1/2	Loins, 12/16	29 1/2
30 1/2	Loins, 16/20	29 1/2
29 1/2	Loins, 20/24	29 1/2
28 1/2	Loins, 24/28	28 1/2
27 1/2	Loins, 28/32	27 1/2
26 1/2	Loins, 32/36	26 1/2
25 1/2	Loins, 36/40	25 1/2
24 1/2	Loins, 40/44	24 1/2
23 1/2	Loins, 44/48	23 1/2
22 1/2	Loins, 48/52	22 1/2
21 1/2	Loins, 52/56	21 1/2
20 1/2	Loins, 56/60	20 1/2
19 1/2	Loins, 60/64	19 1/2
18 1/2	Loins, 64/68	18 1/2
17 1/2	Loins, 68/72	17 1/2
16 1/2	Loins, 72/76	16 1/2
15 1/2	Loins, 76/80	15 1/2
14 1/2	Loins, 80/84	14 1/2
13 1/2	Loins, 84/88	13 1/2
12 1/2	Loins, 88/92	12 1/2
11 1/2	Loins, 92/96	11 1/2
10 1/2	Loins, 96/100	10 1/2
9 1/2	Loins, 100/104	9 1/2
8 1/2	Loins, 104/108	8 1/2
7 1/2	Loins, 108/112	7 1/2
6 1/2	Loins, 112/116	6 1/2
5 1/2	Loins, 116/120	5 1/2
4 1/2	Loins, 120/124	4 1/2
3 1/2	Loins, 124/128	3 1/2
2 1/2	Loins, 128/132	2 1/2
1 1/2	Loins, 132/136	1 1/2
1/2	Loins, 136/140	1/2
0	Loins, 140/144	0
0	Loins, 144/148	0
0	Loins, 148/152	0
0	Loins, 152/156	0
0	Loins, 156/160	0
0	Loins, 160/164	0
0	Loins, 164/168	0
0	Loins, 168/172	0
0	Loins, 172/176	0
0	Loins, 176/180	0
0	Loins, 180/184	0
0	Loins, 184/188	0
0	Loins, 188/192	0
0	Loins, 192/196	0
0	Loins, 196/200	0
0	Loins, 200/204	0
0	Loins, 204/208	0
0	Loins, 208/212	0
0	Loins, 212/216	0
0	Loins, 216/220	0
0	Loins, 220/224	0
0	Loins, 224/228	0
0	Loins, 228/232	0
0	Loins, 232/236	0
0	Loins, 236/240	0
0	Loins, 240/244	0
0	Loins, 244/248	0
0	Loins, 248/252	0
0	Loins, 252/256	0
0	Loins, 256/260	0
0	Loins, 260/264	0
0	Loins, 264/268	0
0	Loins, 268/272	0
0	Loins, 272/276	0
0	Loins, 276/280	0
0	Loins, 280/284	0
0	Loins, 284/288	0
0	Loins, 288/292	0
0	Loins, 292/296	0
0	Loins, 296/300	0
0	Loins, 300/304	0
0	Loins, 304/308	0
0	Loins, 308/312	0
0	Loins, 312/316	0
0	Loins, 316/320	0
0	Loins, 320/324	0
0	Loins, 324/328	0
0	Loins, 328/332	0
0	Loins, 332/336	0
0	Loins, 336/340	0
0	Loins, 340/344	0
0	Loins, 344/348	0
0	Loins, 348/352	0
0	Loins, 352/356	0
0	Loins, 356/360	0
0	Loins, 360/364	0
0	Loins, 364/368	0
0	Loins, 368/372	0
0	Loins, 372/376	0
0	Loins, 376/380	0
0	Loins, 380/384	0
0	Loins, 384/388	0
0	Loins, 388/392	0
0	Loins, 392/396	0
0	Loins, 396/400	0
0	Loins, 400/404	0
0	Loins, 404/408	0
0	Loins, 408/412	0
0	Loins, 412/416	0
0	Loins, 416/420	0
0	Loins, 420/424	0
0	Loins, 424/428	0
0	Loins, 428/432	0
0	Loins, 432/436	0
0	Loins, 436/440	0
0	Loins, 440/444	0
0	Loins, 444/448	0
0	Loins, 448/452	0
0	Loins, 452/456	0
0	Loins, 456/460	0
0	Loins, 460/464	0
0	Loins, 464/468	0
0	Loins, 468/472	0
0	Loins, 472/476	0
0	Loins, 476/480	0
0	Loins, 480/484	0
0	Loins, 484/488	0
0	Loins, 488/492	0
0	Loins, 492/496	0
0	Loins, 496/500	0

OTHER CELLAR CUTS		
Fresh or Frozen	Cured	
7 1/2	Square Jowls	unq.
6 1/2	Joint Butts, Loose	7b
7 1/2	Joint Butts, Boxed	unq.

CHGO. FRESH PORK AND PORK PRODUCTS

Mar. 6, 1956 (l.c.l. prices)

Hams, skinned, 10/12	42	@42 1/2
Hams, skinned, 12/14	42	@42 1/2
Hams, skinned, 14/16	42	@42 1/2
Picnics, 4/6 lbs., loose	21	
Picnics, 6/8 lbs., loose	19 1/2	@20
Pork loins, bon's, 100's	60	
Shoulders, 16/dm., loose	24	
Pork livers	10	@10 1/4

BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

Wednesday, Mar. 8, 1956

BLOOD

Unground, per unit of ammonia (bulk) *4.75@5.00n

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose:

Low test *5.25n
Med. test *5.00n
High test 4.75n
Liquid stick, tank cars *1.50@1.75

PACKINGHOUSE FEEDS

50% meat, bone scraps, bagged, \$ 82.50@ 70.00
50% meat, bone scraps, bulk 60.00@ 67.50
55% meat scraps, bagged 80.00
60% digester tankage, bagged 62.50@ 75.00
60% digester tankage, bulk 60.00@ 70.00
80% blood meal, bagged 90.00@ 117.50
Steamed bone meal, bagged (spec. prep.) 85.00
90% steamed bone meal, bagged 70.00@ 75.00n

FERTILIZER MATERIALS

Feather tankage, ground, per unit ammonia 3.75@4.00
Hoof meal, per unit ammonia 6.25@6.50

DRY RENDERED TANKAGE

Low test, per unit prot. *1.10n
Med. test, per unit prot. *1.05n
High test, per unit prot. *1.00n

GELATINE AND GLUE STOCKS

Per cwt.
Calf trimmings (limed) 1.35@ 1.50
Hide trimmings (green salted) 6.00@ 7.00
Cattle jaws, scraps and knuckles, per ton 55.00@57.00
Pig skin scraps and trimmings 5.25@ 5.50n

ANIMAL HAIR

Winter coil dried, per ton *125.00@135.00
Summer coil dried, per ton *60.00@ 65.00
Cattle switches, per piece 4@5 1/2
Winter processed, gray, lb. 21n
Summer processed, gray, lb. 13@14

n—nominal. a—asked. *Quoted delivered.

TALLOWES AND GREASES

Wednesday, Mar. 7, 1956

The inedible fats market was quiet in the Midwest late last week, and maintained a soft undertone. Bleachable fancy tallow sold on Friday at 7 1/4c, c.a.f. East, regular production. Edible tallow sold at 8 1/2c, f.o.b. River, moving southeast. Choice white grease, all hog, sold at 7 3/4c, c.a.f. New York.

Buying interest on bleachable fancy tallow continued on Monday of the new week at 7 1/4@7 3/4c, delivered New York. Bleachable fancy tallow traded at 6 3/4c, as did choice white grease, not all hog, both c.a.f. Chicago. Sales of edible tallow were reported at 8 1/2c, f.o.b. River, and 8 3/4c, f.o.b. outside plant, all moving southeast.

Edible tallow was available at 8 1/2c, f.o.b. Chicago. Indications of 6 3/4@6 7/8c, c.a.f. East, were reported on yellow grease. Some special tallow sold at 6 7/8@7c, same destination, depending on product. Some bleachable fancy tallow, good packer production, sold at 7 1/4c, delivered New Orleans.

Original fancy tallow reportedly sold at 7 1/2c, c.a.f. East.

The lack of buying interest on Tuesday resulted in offerings being shaded fractionally, and a few trades were reported at 1/8c discounts on inedible tallows. Bleachable fancy tallow sold at 6 3/4c, and special tallow at 6 3/8c, c.a.f. Chicago. Some indications of 6 1/4c, Chicago, were in the market on the latter, product considered. Choice white grease, all hog, sold at 7 1/4c, c.a.f. New York, but was bid later in the day at 7 1/8c.

Bleachable fancy tallow, regular production, sold at 7 1/8c, and hard body material at 7 1/4c, all c.a.f. East. Choice white grease, all hog, reportedly sold at 6 3/4c, Chicago. Edible tallow sold at 8 1/2c, f.o.b. River, moving southeast, and some product also sold at 8 1/2c, f.o.b. Chicago. A price of 7 1/8c, c.a.f. New Orleans, was indicated on prime tallow, and 1/8c higher, same destination, on bleachable fancy tallow.

The market was quiet at midweek, with buying interest basis 6 3/8c, Chicago on bleachable fancy tallow. Choice white grease, all hog, sold at 7 1/4c, c.a.f. New York. Bleachable

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fancy tallow, regular production, sold at 7½c, same delivery point, and hard body material at 7½c. Edible tallow sold at 8½c, f.o.b. River.

TALLOW: Wednesday's quotations: edible tallow, 8½c; original fancy tallow, 6½c; bleachable fancy tallow, 6½c; prime tallow, 6½c; special tallow, 6½@6¼c; No. 1 tallow, 5½c; and No. 2 tallow, 5½c.

GREASES: Wednesday's quotations: B-white grease, 6½@6¼c; yellow: choice white grease, not all hog, low grease, 6@6½c; house grease, 5½c; brown grease, 5½c, and choice white grease, all hog, 7¼c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, Mar. 7, 1956

Dried blood was quoted Wednesday at \$4.75 per unit of ammonia. Low test wet rendered tankage was listed at \$4.50 nominal per unit of ammonia and dry rendered tankage was priced at \$1.10 per protein unit.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, MARCH 2, 1956

	Open	High	Low	Close	Prev. close
Mar.	16.25b	16.61b	16.25
May	16.40b	16.70	16.35
July	16.40b	16.63	16.35
Sept.	15.85b	16.00	15.78
Oct.	15.58	15.55	15.40
Dec.	14.95b	15.04	14.85
Jan.	14.90b	14.99b	14.80

Sales: 349 lots.

MONDAY, MARCH 5, 1956

	Open	High	Low	Close	Prev. close
Mar.	16.65b	16.79	16.64	16.79b	16.61b
May	16.90	16.90	16.65	16.88	16.70
July	16.84	16.90	16.61	16.78	16.63
Sept.	16.11	16.16	15.99	16.07	16.00
Oct.	15.63b	15.65	15.40	15.45	15.55
Dec.	15.08b	15.10	14.87	14.95	15.04
Jan.	15.10a	14.85b	14.99b

Sales: 304 lots.

TUESDAY, MARCH 6, 1956

	Open	High	Low	Close	Prev. close
Mar.	16.80b	17.15b	16.79b
May	16.97	17.18	16.88	17.16	16.88
July	16.92	17.00	16.81	16.99	16.78
Sept.	16.15	16.15	15.99	16.00	16.07
Oct.	15.40	15.40	15.42	15.49	15.45
Dec.	14.90	15.05	14.90	14.97b	14.95
Jan.	14.95n	14.85b

Sales: 541 lots.

WEDNESDAY, MARCH 7, 1956

	Open	High	Low	Close	Prev. close
Mar.	17.11	17.11	16.99	16.95b	17.15b
May	17.20	17.20	16.88	16.95b	17.16
July	16.95	16.95	16.72	16.83b	16.99
Sept.	15.92b	15.91	15.74	15.90	16.00
Oct.	15.43	15.43	15.35	15.53b	15.49
Dec.	14.91b	14.95	14.85	14.95b	14.97b
Jan.	14.85b	14.90b	14.95n

Sales: 401 lots.

VEGETABLE OILS

Wednesday, Mar. 8, 1956

Crude cottonseed, carlots, f.o.b.	14½ pd
Valley	14½ n
Southeast	14½ n
Texas	14½@14½ n
Corn oil in tanks, f.o.b. mills	15½ pd
Peanut oil, f.o.b. mills	17n
Soybean oil, f.o.b. Pacific Coast	15pd
Coconut oil, f.o.b. Pacific Coast	10½ n
Cottonseed foots:	
Midwest and West Coast	1½@1½ n
East	1½@1½ n

OLEOMARGARINE

Wednesday, Mar. 8, 1956

White domestic vegetable	27
Yellow quarters	29
Milk churned pastry	25
Water churned pastry	24

OLEO OILS

Wednesday, Mar. 8, 1956

Prime oleo stearine (slack barrels)	10½@11
Extra oleo oil (drums)	12½@13½

n—nominal. a—asked. pd—paid.

HIDES AND SKINS

Steady prices paid for hides earlier in week—Heavy native steers sold off ½c at midweek—Small packer 50@52-lb. average sold steady in Midwest, but 60-lb. average slow and easier—Straight 48@50-lb. average locker butchers sold at 10½@11c—Both calfskins and kipskins sold higher—Choice quality No. 1 shearlings and fall clips sold higher.

CHICAGO

PACKER HIDES: Bids for hides were generally steady on Monday, except heavy native steers and cows, which were bid ½c off last week's prices. Only light trading came out, however, and a car of heavy Texas steers of Oklahoma City takeoff brought 10c. Most trade sources thought that this price would not be duplicated in additional trading of this selection. Also sold were 900 ex-light native steers at 19c and butt-branded and Colorado steers at 9½c and 9c, respectively.

Involved in Tuesday's trading activity were butt-branded steers at 9½c, Colorados at 9c, heavy Texas steers at 9½c, Northern branded cows at 11c, Southwesterns at 12c, River light native cows at 17c, and St. Paul light native cows at 16½c.

The feature in the hide market at midweek was the sale of heavy native steers at 10½c, all points involved, ½c off last trading level. Heavy native cows, however, sold steady at 12c.

SMALL PACKER AND COUNTRY HIDES: The 50@52-lb. average small packer hides sold steady in the Midwest, with 13c and 13½c paid depending on location and quality. The 60-lb. average, however, appeared easier, but actual sales were slow to develop. Some bids were at 11½c, but inquiry was generally at 11c. Offerings were reportedly priced at 12c. The country hide market carried strength, with straight locker butchers of 48@50-lb. average sold at 10½@11c, depending on origin. Renderers were still considered nominal at 9@9½c. Southwestern 40@42-lb. small packer hides sold at 17c.

CALFSKINS AND KIPSKINS: There was a carryover of strength in the calfskin market from last week, with bids again 2½c over last sales. Trading did not develop, however, until late Tuesday, when Northern light calf brought 47½c and heavy calf sold at 50c. St. Paul heavy calf last sold at 52½c, while Wisconsin brought 47½c. Kip sold higher this week at 35c, and overweights brought

32c. Southwestern kip and overweights sold at 34c and 31c, respectively. At midweek, River light calf sold at 45c and heavies brought 50c.

SHEEPSKINS: Prices advanced on very choice quality No. 1 shearlings and fall clips this week, and a couple of cars sold at 3.25 on the shearlings and 3.75 on the clips.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Week ended Mar. 7, 1956	Cor. Week 1955
Hvy. Nat. steers	10½	10 @10½ n
Lt. Nat. steers	16n	12½@13n
Hvy. Tex. steers	9½n	9n
Ex. lgt. Tex.	14½n	14n
Butt brnd. steers	9½	9n
Col. steers	9	8½n
Branded cows	11 @12n	9 @9½n
Hvy. Nat. cows	11 @11½n	10 @10½n
Lt. Nat. cows	10½@11n	12 @12½n
Nat. bulls	10 @11n	8 @8½n
Branded bulls	9 @10n	7 @7½n
Calfskins
Nor., 10/15	50 @52½	40n
10/down	47½	42½n
Kips, Nor., nat., 15/25	35	24½@25½n
SMALL PACKER HIDES			
STEERS AND COWS:			
60 lbs. and over	11 @11½n	9 @9½n
50 lbs.	13 @13½	10 @10½n
SMALL PACKER SKINS			
Calfskins, all wts.	37 @39n	24 @25n
Kipskins, all wts.	25 @27n	17 @18n
SHEEPSKINS			
Shearlings,
No. 1	2.85@3.00n	2.50@2.55
Dry Pelts	26n	27½n
Horsehide, Untrim.	8.50@9.00n	8.00@8.50n

N. Y. HIDE FUTURES

MONDAY, MARCH 5, 1956

	Open	High	Low	Close
Apr.	12.25b	12.35	12.35	12.35
July	12.70b	12.75b- 80n
Oct.	13.15b	13.24	13.24	13.24
Jan.	13.40b	13.50b- 55n
Apr.	13.80b	13.70b- 80n
July	13.75b	13.85b- 95n

Sales: 4 lots.

TUESDAY, MARCH 6, 1956

	Open	High	Low	Close
Apr.	12.27b	12.35	12.33	12.33
July	12.70b	12.75	12.75	12.75
Oct.	13.15b	13.25	13.25	13.15b- 20n
Jan.	13.40b	13.40b- 50n
Apr.	13.60b	13.60b- 70n
July	13.80b	13.75b- 85n

Sales: 10 lots.

WEDNESDAY, MARCH 7, 1956

	Open	High	Low	Close
Apr.	12.27b	12.23	12.13	12.20b- 25n
July	12.70b	12.70	12.53	12.60b- 64n
Oct.	13.15	13.15	12.95	13.03b- 05n
Jan.	13.35b	13.28b- 35n
Apr.	13.52b	13.48b- 55n
July	13.67b	13.68b- 75n

Sales: 27 lots.

THURSDAY, MARCH 8, 1956

	Open	High	Low	Close
Apr.	12.17b	12.27b- 35n
July	12.55b	12.65b- 75n
Oct.	13.00b	13.08b- 20n
Jan.	13.27b	13.35	13.35	13.32b- 50n
Apr.	13.47b	13.52b- 75n
July	13.70b	13.75b- 95n

Sales: 1 lot.

USDA Buys 9,612,150 Lbs.

The U. S. Department of Agriculture this week reported pork purchases amounting to 9,612,150 lbs. Of this week's total, 4,128,150 lbs. were pork and gravy at prices from 68.47c to 68.49c per lb., 3,504,000 lbs. were lunch meat in 6-lb. tins at 44.50c to 44.90c per lb., 1,584,000 lbs. were luncheon meat in 12-oz. tins at 47.18c to 47.20c per lb., and 396,000 lbs. of canned hams at 65.96c.

LIVESTOCK MARKETS...Weekly Review

Exports Of All Livestock From U. S. Increase Last Year

United States exports of livestock increased during 1955. Exports of cattle were the largest since 1946, and exports of hogs the largest since 1945. Exports of sheep and lambs were the second largest since 1922. These were mostly high class breeding animals.

The 34,879 head of cattle exported in 1955 was 13,627 head more than in 1954. Large shipments of breeding cattle have been made to Central and South American countries where there is unusual interest in cattle improvement at this time. The chief export markets for breeding cattle in order of importance during 1955 were Mexico, Venezuela, Colombia, Cuba, Canada, and the Dominican Republic. Smaller numbers were shipped to a fairly large number of countries but principally to Central and South America.

Hog exports totaled 4,378 head in 1955 compared with only 887 in 1954. The principal export outlets were Mexico, Cuba, Colombia, and the Dominican Republic. Smaller markets included Honduras, Venezuela, and the Republic of Korea.

Of the 26,113 head of sheep and lambs exported, 21,517 head were shipped to Canada and 3,272 to Mexico.

United States exports of livestock, 1940-1955 were as follows:

Year	Cattle for Breeding	Total Cattle	Hogs	Sheep and Lambs
1940	3,473	3,892	1,312	844
1941	5,302	5,752	691	1,612
1942	4,465	4,834	129	1,404
1943	3,857	4,402	613	2,523
1944	8,401	10,215	28,504	24,866
1945	17,493	19,564	23,324	4,581
1946	39,347	43,366	3,886	10,937
1947	8,677	10,164	1,546	1,659
1948	6,749	7,310	685	946
1949	4,110	5,396	434	1,302
1950	6,232	8,351	1,444	2,517
1951	6,404	8,395	935	1,087
1952	7,231	10,812	1,748	6,303
1953	10,703	14,790	1,407	33,588
1954	17,316	21,252	887	11,580
1955	24,483	34,879	4,378	26,113

January Livestock Costs To Packers Below Year Earlier

Packers operating under federal inspection in January bought all their meat animals at prices lower than those a year earlier.

Average cost of cattle in January at \$15.63 was 11 per cent less than in 1954, calves at \$16.88 cost 3 per cent less than in 1955, hogs at \$11.24 had 67 per cent of the 1955 value and lambs averaging \$18.08 cost 8 per cent less than the year before.

The 1,696,893 cattle, 601,938 calves, 6,705,262 hogs and 1,329,048 sheep and lambs slaughtered in January had dressed yields of:

	Jan., 1956	Jan., 1955
	1,000 lbs.	1,000 lbs.
Beef	964.141	817.430
Veal	70.684	65.941
Pork (carcass wt.)	1,212.503	1,050.600
Lamb and mutton	64.032	58.810
Totals	2,311.660	1,992.786
Pork, excl. lard	893.358	771.981
Lard production	240.907	263.886
Rendered pork fat	11,236	9,312

Average live weights of livestock butchered in January were:

	Jan., 1956	Jan., 1955
	lbs.	lbs.
All cattle	1,020.4	984.8
Steers ¹	1,056.9	988.1
Helpers ¹	897.7	866.6
Cows ¹	1,023.4	1,010.5
Calves	213.8	212.9
Hogs	237.8	246.7
Sheep and lambs	100.5	100.3

Dressed yields per 100 lbs. live weight for two months were:

	Jan., 1956	Jan., 1955
	Per Cent	Per Cent
Cattle	55.9	54.8
Calves	55.4	55.4
Hogs ²	76.2	77.3
Sheep and lambs	48.1	48.1
Lard per 100 lbs., hog	15.1	15.0
Lard per animal (lbs.)	36.0	37.0

Average dressed weights of livestock compared as follows:

	Jan., 1956	Jan., 1955
	lbs.	lbs.
Cattle	570.4	190.7
Calves	118.4	117.9
Hogs	181.2	190.7
Sheep and lambs	48.3	48.2

¹Included in cattle.
²Subtract 7.0 to get packer style average.

U. S. Wool Production, Prices Down Last Year From 1954

Wool production, shorn and pulled, in the United States in 1955 totaled 275,000,000 lbs., according to the Crop Reporting Board. This was 2 per cent below the 1954 output of 279,000,000 lbs.

Of the total wool production in 1955, 233,000,000 lbs. were shorn, and 42,000,000 lbs. pulled wool.

Of the 1954 total production, 236,000,000 lbs. were shorn and 43,000,000 pulled. The 1944-53 average production of all wool was 301,000,000 lbs. of which 253,000,000 lbs. were shorn and 48,000,000 lbs. pulled.

The average price received by growers for shorn wool during the period April, 1955, through January, 1956, was 44.0c per lb. compared with 53.2c per lb. in 1954 and the ten-year average of 52.3c.

Value of sales for shorn wool produced in 1955 was estimated at \$103,000,000, 18 per cent below the \$125,000,000 received for the 1954 clip.

DRIVEN-IN RECEIPTS, BY YEARS

Driven-in receipts of livestock by classes at 64 public markets for 1955 and 1954, with percentages compared.

	Year 1955	Year 1954
Cattle	18,572,590	18,770,590
Calves	4,269,396	4,788,132
Hogs	23,787,953	25,219,490
Sheep	8,287,367	8,204,683

Driven-in receipts at the 64 public markets constituted the following percentages of total 1955 receipts, with 1954 in parenthesis: Cattle, 82.5 (80.9); calves, 84.8 (82.0); hogs, 87.0 (80.8); and sheep, 54.1 (52.7).

HOG-CORN PRICE RATIOS

Hog and corn prices at Chicago and hog-corn price ratios compared:

Month	Barrows and gilts per 100 lbs.	No. 3 Corn yellow per bu.	Ratios based on barrows and gilts.
Jan. 1956	\$11.47	\$1.245	9.2
Dec. 1955	10.73	1.250	8.6
Jan. 1955	16.75	1.524	11.0



Carlots Barrel Lots

DRESSED BEEF
BONELESS MEATS AND CUTS
OFFAL

SUPERIOR PACKING CO.
CHICAGO ST. PAUL



THE FACTS ARE:

We are the biggest - - -
because we are the best!

BLOOMINGTON, ILL.
CHATTANOOGA, TENN.
CINCINNATI, OHIO
DAYTON, OHIO
DETROIT, MICH.
FLORENCE, S.C.
FT. WAYNE, IND.
FULTON, KY.
INDIANAPOLIS, IND.
JACKSON, MISS.
JONESBORO, ARK.

LAFAYETTE, IND.
LOUISVILLE, KY.
MONTGOMERY, ALA.
NASHVILLE, TENN.

OMAHA, NEBR.
PAYNE, OHIO
SIOUX CITY, IOWA
SIOUX FALLS, S.D.
VALPARAISO, IND.

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LIVESTOCK BUYING

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VISIONER

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, March 3, 1956, as reported to The National Provisioner:

CHICAGO

Armour, 20,250 hogs; Shippers, 11,855 hogs; and Others, 23,866 hogs.
Totals: 25,119 cattle, 1,306 calves, 55,977 hogs, and 3,016 sheep.

KANSAS CITY, MO.

Cattle Calves Hogs Sheep
Armour... 2,900 753 8,120 1,871
Cudahy... 3,840 8,900 3,163
Swift... 2,881 778 3,598 2,278
Wilson... 1,524 ... 4,455 ...
Butchers, 5,893 8 972 11
Others... 1,169 ... 1,024 1,133
Totals: 14,370 1,539 13,169 5,282

OMAHA

Cattle & Calves Hogs Sheep
Armour... 7,174 10,272 3,677
Cudahy... 3,840 8,900 3,163
Swift... 5,501 9,360 3,615
Wilson... 3,580 8,105 1,787
Am. Stores, 748 ...
Cornhusker, 1,102 ...
O'Neill... 825 ...
Neb. Beef, 850 ...
Eagle... 88 ...
Gr. Omaha, 893 ...
Hoffman... 96 ...
Rothenchild, 1,325 ...
Roth... 1,295 ...
Egan... 1,517 ...
Merchants... 110 ...
Midwest... 54 ...
Omaha... 806 ...
Union... 535 ...
Others... 10,802 ...
Totals... 30,369 47,529 12,242

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift... 3,481 315 15,512 4,288
Armour... 4,097 339 12,991 1,513
Others... 4,360 ... 3,564 200
Totals* 11,938 654 32,067 6,001

*Do not include 14,746 hogs and 12,359 sheep direct to packers.

SIOUX CITY

Cattle Calves Hogs Sheep
Armour... 3,578 15 13,225 3,272
S.C. Dr...
Beef... 3,084 ...
Swift... 3,649 ... 8,327 3,931
Butchers... 769 ...
Others... 7,955 ... 18,295 155
Totals: 19,035 21 39,847 7,358

WICHITA

Cattle Calves Hogs Sheep
Cudahy... 1,833 127 2,871 ...
Dunn... 143 ...
Sunflower... 67 ...
Dold... 674 ... 736 ...
Excel... 674 ...
Kansas... 580 ...
Armour... 166 ... 763 ...
Swift... ... 932 ...
Others... 911 ... 187 122
Totals: 4,428 127 3,794 1,817

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour... 2,014 160 1,666 638
Wilson... 1,516 148 1,804 1,454
Others... 3,931 224 1,076 ...
Totals* 7,461 532 4,546 2,092

*Do not include 1,496 cattle, 152 calves, 18,587 hogs and 3,831 sheep direct to packers.

LOS ANGELES

Cattle Calves Hogs Sheep
Armour... 81 ... 221 ...
Cudahy... ... 64 ...
Swift... ... 64 ...
Wilson... 84 ...
Com'l... 1,117 ...
Atlas... 539 ...
Gr. West... 610 ...
Ideal... 521 ...
United... 430 19 215 ...
Acme... 354 ...
Others... 2,755 282 382 ...
Totals: 6,784 301 882 ...

MILWAUKEE

Cattle Calves Hogs Sheep
Packers... 1,047 6,534 5,850 585
Butchers... 3,199 1,713 138 295
Totals: 4,246 8,247 5,988 880

CINCINNATI

Cattle Calves Hogs Sheep
Gall... 210 ...
Schlacher... 242 32 ...
Others... 4,070 1,076 17,762 15
Totals: 4,312 1,108 17,762 225

ST. PAUL

Cattle Calves Hogs Sheep
Armour... 4,312 4,768 29,643 9,932
Bartusch... 1,308 ...
Rifkin... 745 28 ...
Superior... 1,940 ...
Swift... 7,038 4,038 44,247 3,042
Others... 1,829 3,610 9,074 3,351
Totals: 19,170 12,444 82,964 10,325

FORT WORTH

Cattle Calves Hogs Sheep
Armour... 1,474 798 1,702 4,002
Swift... 1,061 618 693 5,389
Bl. Bon... 392 23 256 ...
City... 880 10 ...
Rosenthal... 102 1 499 3
Totals: 3,409 1,448 3,150 9,394

TOTAL PACKER PURCHASES

Week end. Prev. Year
Mar. 3 week Ago
Cattle... 150,647 159,894 156,032
Hogs... 307,075 266,932 291,323
Sheep... 58,741 59,231 55,139

DENVER

(Week ended Feb. 25, 1956)
Cattle Calves Hogs Sheep
Armour... 1,698 23 11,765
Swift... 1,563 65 3,838 5,205
Cudahy... 1,011 34 3,966 221
Wilson... 419 ... 7,028
Others... 5,736 68 2,465 406
Totals: 10,427 191 10,269 24,715

CORN BELT DIRECT TRADING

Des Moines, Mar. 7—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were quoted by the USDA as follows:

HOGS, U.S. No. 1-3:
120-180 lbs. \$ 9.00@11.25
180-240 lbs. 11.00@12.50
240-300 lbs. 10.50@12.35
300-400 lbs. 10.10@11.45

COWS:
270-360 lbs. 10.50@11.10
400-550 lbs. 9.25@10.15

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week	Last week	Last year
Mar. 1	73,000	110,000	48,000
Mar. 2	80,000	61,000	53,000
Mar. 3	54,000	53,000	39,000
Mar. 5	75,000	89,000	73,500
Mar. 6	77,500	90,000	63,000
Mar. 7	75,000	70,000	62,000

STOCKER — FEEDER SHIPMENTS

Stocker and feeder livestock received in nine Corn Belt states for January, 1956-55 compared:

CATTLE AND CALVES — Jan.
1956 1955
Public stockyards 129,041 171,769
Direct 120,121 122,204
Totals 249,162 293,973

SHEEP AND LAMBS
Public stockyards 52,140 103,909
Direct 108,026 122,249
Totals 160,166 226,158

Data in this report were obtained from state veterinarians. Under "Public stockyards" are included stockers and feeders bought at stockyard markets. Under "Direct" are included stock coming from points other than public stockyards, some of which are inspected and fed at public stockyards en route.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended March 3, 1956, compared:

CATTLE

	Week Ended	Prev. Week	Cor. Week
Chicago	25,119	23,376	23,744
Kan. City	15,915	17,525	12,655
Omaha	28,672	28,671	25,439
E. St. Louis	...	9,729	7,273
St. Joseph	10,654	10,538	11,201
St. Paul	12,412	11,245	8,253
Wichita	4,433	4,577	3,422
New York & Jer. City	...	11,582	11,326
Okla. City	9,641	7,497	7,500
Cincinnati	4,755	4,527	4,423
Denver	17,341	14,976	16,893
Milwaukee	4,242	4,404	4,746
Totals	133,184	161,426	117,588

HOGS

	Week Ended	Prev. Week	Cor. Week
Chicago	44,122	35,397	44,684
Kan. City	13,169	14,464	10,020
Omaha	69,424	64,061	41,785
E. St. Louis	48,576	31,638	...
St. Joseph	43,240	38,811	25,024
St. Paul	29,155	11,245	22,336
Wichita	15,015	12,463	13,108
New York & Jer. City	...	51,506	51,371
Okla. City	23,133	17,785	11,500
Cincinnati	14,788	16,298	16,987
Denver	...	14,767	11,096
St. Paul	73,800	51,389	49,809
Milwaukee	5,970	5,557	3,351
Totals	33,915	380,268	259,376

SHEEP

	Week Ended	Prev. Week	Cor. Week
Chicago	3,016	3,615	4,813
Kan. City	5,282	8,173	5,081
Omaha	14,051	11,886	13,141
E. St. Louis	...	3,418	3,086
St. Joseph	9,451	11,681	12,337
St. Paul	3,627	3,753	4,781
Wichita	1,895	3,783	1,304
New York & Jer. City	...	41,773	45,213
Okla. City	5,923	5,162	1,306
Cincinnati	221	291	823
Denver	26,515	19,012	...
St. Paul	6,974	5,908	6,334
Milwaukee	880	778	937
Totals	51,120	126,679	101,385

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter, including directs.

CANADIAN KILL

Inspected slaughter at Canada for week ended February 25:

	Week Ended Feb. 25 1956	Same week 1955
Western Canada	14,162	13,342
Eastern Canada	16,152	15,445
Totals	30,314	28,787

HOGS

	Week Ended Feb. 25 1956	Same week 1955
Western Canada	45,616	39,149
Eastern Canada	65,313	56,573
Totals	110,929	95,722

All-hog carcasses graded 120,454 102,919

SHEEP

	Week Ended Feb. 25 1956	Same week 1955
Western Canada	3,664	3,528
Eastern Canada	3,022	2,813
Totals	6,686	6,341

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended March 3:

	Cattle Calves Hogs* Sheep
Salable	194 43
Total (incl. directs...)	5,614 2,664 27,697 19,676
Prev. week	201 56 15
Total (incl. directs...)	5,409 2,376 20,636 17,572

*Including hogs at 31st St.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

Cattle Calves Hogs Sheep
Mar. 1... 1,891 453 10,865 2,487
Mar. 2... 653 298 8,433 791
Mar. 3... 83 69 3,407 1,260
Mar. 5... 18,464 297 13,538 2,167
Mar. 6... 7,500 300 1,400 1,700
Mar. 7... 14,000 400 11,000 1,900
*Week so far... 39,964 997 25,938 5,767
Wk. ago... 47,542 1,305 48,105 9,795
Yr. ago... 39,341 1,259 43,945 10,744
2 yrs. ago... 36,803 1,414 31,487 9,328
*Including 178 cattle, 5,155 hogs and 1,038 sheep direct to packers.

SHIPMENTS

Mar. 1... 2,741 43 1,220 834
Mar. 2... 2,388 ... 2,281 14
Mar. 3... 359 ... 272 1,062
Mar. 5... 6,209 15 2,976 990
Mar. 6... 3,000 ... 2,000 800
Mar. 7... 7,000 ... 1,000 500
Week so far... 16,209 15 5,976 2,200
Wk. ago... 10,698 120 8,085 5,332
Yr. ago... 14,029 136 2,936 3,219
2 yrs. ago... 14,361 386 2,073 3,694

MARCH RECEIPTS

Cattle... 1956 1955
Calves... 42,391 41,206
Hogs... 1,718 1,415
Sheep... 48,643 62,762
Sheep... 10,314 12,988

MARCH SHIPMENTS

Cattle... 1956 1955
Hogs... 21,697 16,787
Sheep... 9,749 4,937
Sheep... 4,110 5,543

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., Mar. 7:

	Week ended Mar. 7	Week ended Mar. 7
Packers' purch.	41,642	43,010
Shippers' purch.	9,912	15,211
Totals	51,554	58,221

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Mar. 2 with comparisons:

	Cattle	Hogs	Sheep
Week to date	273,000	552,000	161,000
Previous week	254,000	554,000	166,000
Same Wk. 1955	252,000	470,000	162,000
1936 to date	2,476,000	5,244,000	1,467,000
1953 to date	2,434,000	4,449,000	1,499,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Mar. 1:

	Cattle Calves Hogs Sheep
Los Ang...	6,800 375 875
N. P'tland.	3,925 800 2,300 1,280
San Fran...	600 100 1,050 1,600

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis, on Wednesday, March 7 were as follows:

CATTLE: (Owt.)
Steers, prime ... None qtd.
Steers, good & ch... \$16.00@19.25
Helfers, com'l & gd. 12.00@17.00
Cows, util. & com'l. 10.50@12.50
Cows, can. & cu... 8.50@15.50
Bulls, util. & com'l. 14.00@15.50
VEALERS:
Choice & prime... \$24.00@25.00
Good & choice... 21.50@24.00
Calves, gd. & ch... 16.00@20.00
HOGS:
U.S. 1-3, 180/200... \$12.25@12.75
U.E. 1-3, 200/220... 12.50@13.00
U.S. 1-3, 220/240... 12.25@12.75
U.S. 1-3, 240/270... 11.75@12.50
Sows, 270/360... 10.50@11.75
LAMBS:
Gd. & ch., 105/dn... \$18.50@20.00

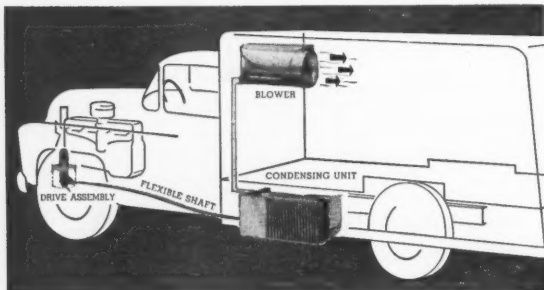
MARCH 10, 1956

43

revolutionary advancements

KOLD-TRUX[®] MARK SERIES

- Light weight — only 410 pounds
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- Simple and efficient power train
- New Ram-Jet Condenser
- Ease of installation
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- New Dependability
- No driver attention



The Kold-Trux Mark Series is a new continuous refrigeration system that is revolutionary in design and revolutionary in performance.

Here is a real achievement in mobile refrigeration bringing you all of these basic advancements.

The net result of this advanced refrigeration design is a continuous truck refrigeration system that weighs only 410 pounds.

It is highly efficient and completely dependable . . . write for more information today.



Tranter Manufacturing, inc.,
460 E. Hazel St., Lansing 4, Michigan

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended March 3, 1956 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	13,776	11,202	63,346	47,573
Baltimore, Philadelphia.....	7,593	1,647	31,058	2,736
Cin., Cleve., Detroit, Indpls.....	18,570	6,985	121,617	14,785
Chicago Area.....	27,506	7,243	64,581	5,904
St. Paul-Wis. Areas ²	31,814	36,160	149,131	15,769
St. Louis Area ³	15,539	3,849	120,227	8,467
Sioux City.....	12,332	100	28,948	3,792
Omaha.....	33,629	835	108,191	17,454
Kansas City.....	15,292	2,473	50,368	12,033
Iowa-So. Minnesota ⁴	30,374	15,218	359,144	30,500
Memphis.....	8,263	6,429	59,522
Louisville, Evansville, Nashville,.....	6,253	2,613	34,223
Georgia-Alabama Area ⁵	19,446	3,307	81,236	16,494
St. Joseph, Wichita, Okla. City.....	13,666	5,546	28,839	12,743
Ft. Worth, Dallas, San Antonio.....	17,218	861	15,921	29,431
Denver, Ogden, Salt Lake City.....	30,805	3,083	58,066	35,340
Los Angeles, San Francisco Area ⁶	7,381	455	19,407	4,451
Portland, Seattle, Spokane.....	309,427	108,006	1,380,425	257,472
Grand Totals.....	277,994	99,504	1,177,185	233,204
Totals previous week.....	283,114	105,537	1,082,823	241,350

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt., paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended February 25 compared with the same time 1955, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

STOCK-YARDS	GOOD STEERS Up to 1000 lbs.		VEAL CALVES Good and Choice		HOGS* Grade B ¹ Dressed		LAMBS Good Handy weights	
	1956	1955	1956	1955	1956	1955	1956	1955
Toronto.....	\$17.50	\$19.70	\$28.00	\$28.57	\$22.50	\$24.25	\$21.60	\$21.45
Montreal.....	19.00	27.00	25.00	22.00	23.00	24.50	18.00
Winnipeg.....	16.50	18.28	27.73	27.17	20.67	21.50	18.67	19.00
Calgary.....	15.43	17.09	18.03	21.38	20.63	20.30	18.08	17.84
Edmonton.....	15.50	17.50	22.50	24.75	20.75	21.00	18.25	19.15
Lethbridge.....	15.62	18.30	17.25	20.25	20.35	17.25	18.00
Pr. Albert.....	15.75	23.00	20.00	18.00	20.00	16.60
Moose Jaw.....	15.75	17.50	22.60	18.00	20.00	20.00	16.00
Saskatoon.....	16.00	17.00	20.10	26.00	18.00	20.00	17.30
Regina.....	15.85	17.45	24.00	24.10	18.50	20.00
Vancouver.....	18.95	22.00	22.50	22.65	20.75

*Canadian Government quality premium not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia, Dothan, Alabama and Jacksonville, Florida during the week ended Mar. 2:

	Cattle	Calves	Hogs
Week ended Mar. 2.....	4,008	637	20,599
Week previous five days.....	3,605	932	14,205
Corresponding week last year.....	3,512	800	14,746

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph, on Wednesday, March 7 were as follows:

CATTLE:		(Cwt.)
Steers, ch. & pr.....	\$19.00@20.25	
Steers, gd. & ch.....	14.75@19.00	
Heifers, gd. & ch.....	16.00@19.00	
Cows, util. & com'l.....	10.75@12.00	
Cows, can. & pr.....	8.75@11.00	
Bulls, util. & com'l.....	14.00@14.75	
VEALERS:		
Choice & prime.....	None qtd.	
Good & choice.....	\$18.00@21.00	
Calves, gd. & ch.....	16.00@17.00	
HOGS:		
U.S. 1-3, 180/200.....	\$12.50@13.25	
U.S. 1-3, 200/220.....	12.50@13.25	
U.S. 1-3, 220/240.....	12.50@13.25	
U.S. 1-3, 240/270.....	12.25@12.75	
Sows, 270/360.....	10.75@11.25	

LAMBS:		
Good & choice.....	\$18.50@19.00	

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, March 7 were reported as follows:

CATTLE:		(Cwt.)
Steers, pr., all wts.....	\$19.50@23.50	
Steers, ch., all wts.....	16.50@22.00	
Steers, good.....	15.00@18.50	
Steers, com'l.....	13.50@15.50	
Heifers, prime.....	None qtd.	
Heifers, ch. & pr.....	16.50@20.00	
Cows, util. & com'l.....	10.75@12.50	
Cows, can. & cut.....	9.50@10.75	
Bulls, util. & com'l.....	12.00@14.50	
Bulls, good.....	10.50@12.00	

HOGS:		
U.S. 1-3, 180/200.....	\$12.00@12.85	
U.S. 1-3, 200/220.....	12.50@13.25	
U.S. 1-3, 220/240.....	12.50@13.25	
U.S. 1-3, 240/270.....	12.00@12.75	
Sows, 270/360 lbs.....	10.75@11.25	

LAMBS:		
Choice, woolled.....	\$19.00@19.75	

THE NATIONAL PROVISIONER

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, March 6, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	St. L. N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
HOGS (Includes Bulk of Sales):					
BARROWS & GILTS:					
U.S. No. 1-3:					
120-140 lbs.	\$ 9.50-10.75	None qtd.	None qtd.	None qtd.	None qtd.
140-160 lbs.	10.50-11.75	None qtd.	None qtd.	None qtd.	None qtd.
160-180 lbs.	11.50-12.75	\$10.00-12.00	\$10.50-12.00	\$11.50-12.50	\$11.75-12.75
180-200 lbs.	12.50-13.25	11.50-12.65	12.00-12.75	12.50-13.25	12.25-13.75
200-220 lbs.	12.50-13.25	11.75-12.65	12.25-12.75	12.50-13.25	12.25-13.75
220-240 lbs.	12.25-13.25	12.00-12.50	12.25-12.75	12.50-13.25	12.25-13.75
240-270 lbs.	11.75-13.00	11.75-12.00	12.00-12.50	12.00-13.00	11.75-13.25
270-300 lbs.	11.50-12.00	11.50-11.75	11.75-12.25	11.75-12.25	11.00-11.75
300-330 lbs.	11.00-11.50	11.35-11.65	11.50-12.00	11.50-12.00	10.75-11.25
330-360 lbs.	10.50-11.00	11.25-11.50	11.00-11.50	11.00-11.50	10.25-11.00
Medium:					
160-220 lbs.	None qtd.	None qtd.	None qtd.	9.50-12.00	11.50-12.00

SOWS:

Choice:					
270-300 lbs.	10.75 only	None qtd.	11.00-11.25	11.25-11.50	10.75-11.00
300-330 lbs.	10.75 only	11.25-11.50	11.00-11.25	11.00-11.25	10.50-10.75
330-360 lbs.	10.50-10.75	11.00-11.50	11.00-11.25	10.75-11.00	10.50-10.75
360-400 lbs.	10.25-10.50	10.75-11.25	10.50-11.00	10.75-11.00	10.50-10.75
400-450 lbs.	10.00-10.25	10.50-10.75	10.00-10.50	10.00-10.75	10.00-10.25
450-550 lbs.	9.25-10.00	10.00-10.50	9.75-10.00	10.00-10.75	9.50-10.00
Medium:					
250-500 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.

SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:					
700-900 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
900-1100 lbs.	20.00-23.00	23.00-24.50	None qtd.	22.25-24.00	21.00-22.00
1100-1300 lbs.	19.75-22.75	22.50-24.00	19.50-22.50	21.75-24.00	20.50-22.00
1300-1500 lbs.	18.00-21.50	22.00-23.50	18.25-21.50	21.50-23.00	19.50-21.00

Choice:

700-900 lbs.	18.00-21.25	None qtd.	18.50-20.50	17.50-22.50	None qtd.
900-1100 lbs.	17.75-21.00	19.00-20.50	18.00-20.50	17.50-22.50	19.50-20.50
1100-1300 lbs.	17.25-21.00	18.50-20.50	15.00-18.00	17.00-22.25	19.00-20.50
1300-1500 lbs.	16.00-19.75	18.00-20.00	16.75-19.50	16.00-21.75	17.50-19.00

Good:

700-900 lbs.	16.00-18.00	15.50-17.50	15.50-18.50	15.50-18.50	15.00-17.00
900-1100 lbs.	15.50-18.00	15.00-17.50	15.00-18.00	15.25-18.00	15.00-17.00
1100-1300 lbs.	14.75-17.75	14.50-16.50	14.75-17.25	14.75-17.50	14.50-16.00

Commercial:

all wts.	13.50-16.00	13.50-14.50	13.00-14.00	13.00-14.00	12.00-13.50
Utility:					
all wts.	12.00-13.50	12.00-13.50	12.00-13.00	11.50-13.00	11.00-12.00

HEIFERS:

Prime:					
600-800 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
800-1000 lbs.	None qtd.	None qtd.	None qtd.	19.00-20.00	None qtd.

Choice:

600-800 lbs.	18.00-20.00	18.50-19.50	18.50-19.50	18.00-19.00	16.00-17.00
800-1000 lbs.	17.50-20.00	18.00-19.00	18.00-19.00	18.00-19.00	16.00-17.00

Good:

500-700 lbs.	15.50-17.00	15.00-18.00	15.00-17.50	15.00-18.00	14.00-16.00
700-900 lbs.	15.50-17.00	15.00-18.00	14.50-17.50	15.00-18.00	14.00-16.00

Commercial:

all wts.	13.00-14.50	13.00-14.50	12.50-14.00	12.50-14.00	12.00-13.50
Utility:					
all wts.	11.50-13.00	11.50-13.00	11.00-12.50	11.50-12.50	11.00-12.00

COWS:

Commercial:					
all wts.	12.00-12.50	12.00-13.00	11.50-13.00	11.50-12.50	12.00-12.50
Utility:					
all wts.	11.00-12.00	10.50-12.00	10.50-11.50	10.25-11.50	11.00-12.00
Can. & cut.					
all wts.	9.00-11.00	9.50-11.50	9.00-10.75	9.00-10.25	9.50-10.50

BULLS (Yrks. Excl.) All Weights:

Good	11.00-13.50	11.50-12.00	11.00-12.00	11.50-12.50	11.00-12.00
Commercial	13.50-14.50	14.50-15.50	13.50-14.00	13.50-14.00	14.00-15.00
Utility	12.50-13.50	13.50-14.50	12.50-13.50	12.50-13.50	13.00-14.00
Cutter	11.00-12.50	12.00-13.50	11.00-12.50	10.50-11.50	10.00-12.00

VEALERS, All Weights:

Ch. & pr.	24.00-28.00	24.00-28.00	None qtd.	21.00-24.00	22.00-24.00
Com'l & gd.	17.00-24.00	16.00-24.00	15.00-19.00	15.00-21.00	14.00-20.00

CALVES (500 Lbs. Down):

Ch. & pr.	16.00-20.00	17.00-20.00	None qtd.	15.00-18.00	None qtd.
Com'l & gd.	12.00-16.00	12.00-17.00	None qtd.	11.00-13.00	None qtd.

SHEEP & LAMBS:

LAMBS (110 Lbs. Down):

Ch. & pr.	20.00-21.00	20.00-21.50	19.50-20.50	19.50-20.25	20.00-20.75
Gd. & ch.	18.50-20.00	19.50-20.25	18.00-19.50	18.50-19.50	19.00-20.00

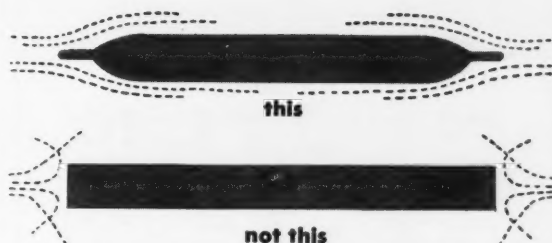
LAMBS (105 Lbs. Down) (Shorn):

Ch. & pr.	19.50-20.50	18.50-19.50	18.50-20.00	19.00-19.50	19.50-20.25
Gd. & ch.	18.00-19.50	17.50-18.75	18.00-18.50	18.00-19.00	18.50-19.50

EWES:

Gd. & ch.	5.00-5.50	7.00-8.50	5.00-5.50	5.00-8.00	5.00-7.00
Cull & util.	4.00-5.00	5.00-7.00	4.00-5.00	4.00-5.00	4.00-5.00
all wts.	12.00-13.50	12.00-13.50	12.00-13.00	11.50-13.00	11.00-12.00

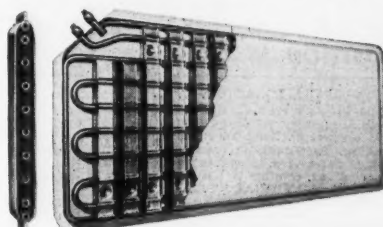
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Kold-Hold Plate design takes advantage of modern principles of aerodynamics to speed pull down after door openings. Its *streamlined*, rounded contour induces a rapid sweep of air over the surface of the plate to considerably improve heat transfer.



Heat transfer is also improved by the bonus capacity of Kold-Hold Plates. Each plate is *completely* filled with eutectic solution so there are no ineffective pockets without refrigerant. Thus Kold-Hold Plates have greater efficiency and pull down than any other plate . . . because no other plate design provides for *complete* filling.

To make your refrigeration dollars go farther the next time you refrigerate a truck, be sure to specify *Streamlined* "Hold-Over" Plates by Kold-Hold. Write today for Catalog 54.



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Chicago 10, Illinois

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\$4.50; additional words, 20c each. "Position
Wanted," special rate: minimum 20 words,
\$3.00; additional words, 20c each. Count

address or box numbers as 8 words. Head-
lines, 75c extra. Listing advertisements, 75c
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tract rates on request.

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Experienced packinghouse executive desires to lo-
cate in Florida. Presently employed as top man in
medium sized operation. Long record of progress
and profit making. Thoroughly recommended, young
and progressive. Interested in making contact for
personal interview at coming N.I.M.P.A. conven-
tion. W-65, THE NATIONAL PROVISIONER,
15 W. Huron St., Chicago 10, Ill.

**SALES REPRESENTATIVE or COMMISSION
MAN:** Has established following of wholesale and
jobber accounts. Desires connection with reliable
packer of fresh pork products to represent in
metropolitan New York and New Jersey. Can
also handle smoked meat line. W-86, THE NA-
TIONAL PROVISIONER, 18 E. 41st St., New
York 17, N.Y.

WORKING SAUSAGE FOREMAN: With complete
knowledge of sausage production. 18 years' ex-
perience. Age 37. Midwest location preferred.
W-87, THE NATIONAL PROVISIONER, 15 W.
Huron St., Chicago 10, Ill.

HELP WANTED

PLANT SUPERINTENDENT

Includes hog slaughtering, cutting, smoked meats,
sausages and canning. Long established and ex-
panding company in eastern Pennsylvania. Give
age, education and experience in detail. Replies
confidential. W-94, THE NATIONAL PROVISION-
ER, 15 W. Huron St., Chicago 10, Ill.

CATTLE and LIVESTOCK BUYER: For near
eastern packer. Must be well versed in purchasing
all grades and types of livestock. Write experi-
ence and salary expectations. W-89, THE NA-
TIONAL PROVISIONER, 15 W. Huron St., Chi-
cago 10, Ill.

SALESMAN-BROKER: High caliber salesman
wanted to represent finest quality diced pickle
firm. Territory open. ACE PICKLE CO., 1622 S.
Keeler Ave., Chicago 23, Ill. Phone RO 2-5555.

HELP WANTED

BEEF MAN

CHICAGO BROKERAGE HOUSE

Aggressive company has opening for a beef man.
Excellent opportunity for increased earnings. All
replies in strict confidence.

W-88, THE NATIONAL PROVISIONER

15 W. Huron St.

Chicago 10, Ill.

MECHANICAL ENGINEER

A graduate or equivalent, for large size plant.
Must be able to handle help and well qualified
for steam and refrigeration. Give age, experi-
ence and salary expected, in first letter. W-93,
THE NATIONAL PROVISIONER, 15 W. Huron
St., Chicago 10, Ill.

AGGRESSIVE SALESMEN

Two young to middle aged men wanted to repre-
sent well established fast growing plant in Chi-
cago suburban area. Has possibilities and future.
Replies held in strict confidence. W-81, THE
NATIONAL PROVISIONER, 15 W. Huron St.,
Chicago 10, Ill.

FOREMEN: Progressive central Michigan packer
wants a pork cut supervisor and a packaging
supervisor. Excellent opportunity for the right
men. Send complete details in confidence to Box
W-59, THE NATIONAL PROVISIONER, 15 W.
Huron St., Chicago 10, Ill.

SAUSAGE MAKER: Long established Chicago
plant requires experienced man to develop new
products and supervise manufacturing in sausage
line. W-61, THE NATIONAL PROVISIONER, 15
W. Huron St., Chicago 10, Ill.

FOREMAN WANTED: In beef cutting department
of long established sausage factory with most ex-
cellent labor record. W-73, THE NATIONAL
PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

PROCESSING PLANT SUPERINTENDENT

Including sausages, smoked meats, Non-Sterile
canning. Long established but very aggressive
company on the east coast. Excellent opportunity
with a good future at a fine starting salary.
Give age and background in detail, also marital
status. Replies confidential.

W-49, THE NATIONAL PROVISIONER

15 W. Huron St.

Chicago 10, Ill.

SALESMAN

WANTED: High calibre salesman to represent the
finest house of its kind—in Ohio, Indiana, western
Pennsylvania and western New York state. Top
drawing account to man who has all qualifica-
tions and comes well recommended. We have an
established trade. Our line consists of quality
products of seasonings spices, emulsifiers, binders,
cures, etc. Our sales forces know of this adver-
tisement. This is a marvelous opportunity for
large earnings to the right kind of a clean cut,
aggressive salesman.

W-52, THE NATIONAL PROVISIONER

15 W. Huron St.

Chicago 10, Ill.

SALES MANAGER

Medium sized independent meat packer in Cleve-
land, Buffalo, Pittsburgh area desires to employ
experienced sales manager. Must have good sales
background. Plant knowledge desirable but not
absolutely essential. Offers excellent potential to
right person. Give complete details of education,
experience in first letter. All replies confidential.
W-80, THE NATIONAL PROVISIONER, 15 E.

WORKING SAUSAGE FOREMAN

Wanted by plant in the east. Well established
business. State age, qualifications, salary wanted
and give references.

W-69, THE NATIONAL PROVISIONER

15 W. Huron St.

Chicago 10, Ill.

THE NATIONAL PROVISIONER

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